

## MAZZANO AMARONE CLASSICO 2012



The Boscaini family keeps a unique collection of fine wines in its private cellars, produced in limited quantities and only in the best years, which the family likes to share with lovers of Masi wines.

*Mazzano is an austere and majestic wine - the very essence of Amarone - which derives particular benefit from being aged in small oak barrels. The grapes come from an historic vineyard whose quality has been renowned since the XII century. Delicious drunk on its own at the end of a meal, or with red meats, game, and with mature Pecorino and Parmesan cheeses. Its production is very limited.*



<b>Classification</b>	Amarone della Valpolicella Classico DOCG.
<b>Origin</b>	Mazzano vineyard, in the commune of Negrar, 350-415 metres a.s.l. Exposure: NE-SW, following the contours of the hills; terraces supported by dry stone walls (“marogne”). Loose soil on eocenic marl.
<b>Grape varieties</b>	75% Corvina, 20% Rondinella, 5% Molinara.
<b>Vinification</b>	Amarone is the product of the ancient wine making method called "appassimento" (grape drying). At the end of September or beginning of October the best bunches are laid on bamboo racks in the lofts of farmhouses in the vineyards, where large windows permit natural ventilation. By the middle of February the grapes weigh 35-40% less. Thanks to the cold higher-hillside microclimate, attacks of botrytis (“noble rot”) are usually very limited or practically non-existent. After a delicate pressing, the dried grapes, still on their stalks, ferment for about 45 days in large Slavonian oak barrels, at low, natural temperatures (the season is very cold); then the wine continues to ferment until the sugar has been totally transformed into alcohol and the malolactic takes place.
<b>Maturation</b>	3 years in first, second and third year-of-use 600 litre Allier and Slavonian oak barrels, then a minimum of 6 months in the bottle.
<b>Ageing potential</b>	35-40 years.

<b>2012 vintage</b>	The growing season in 2012 had mixed weather conditions. A dry and decidedly “warm” winter was followed by a very cold start to the spring. The hot, dry summer in turn accelerated the growing process, and ripening in some areas happened in the first ten days of September. The harvest began on the low levels from the 10th September and about one week later in the hills at 400m above sea level. High temperatures and the lack of precipitation over the summer caused a reduction in the quantity of grapes (-10%), but the quality remains excellent and the grapes themselves are healthy, small and widely spaced, ideal for appassimento with their good acidity and sugar-level readings. Outstanding vintage.
<b>Tasting notes</b>	Deep ruby red in colour, impenetrable. Complex nose with aromas of baked fruit and fruit preserved in spirit; spicy hints of cloves, cinnamon and coffee beans. Dry and firm on the palate with smooth and silky tannins, well integrated alcohol and refreshing acidity. Long, dry finish with fruit preserved in spirit again and spices.
<b>Food pairings</b>	Good with red meats, game, quail and other full flavoured foods. Excellent with strong cheeses such as parmesan and pecorino. Also a great after-dinner wine. Recommended drinking temperature 18° C (64° F).
<b>Data analysis</b>	Alcohol 15.86% by vol., residual sugar 1.1 g/l, dry extract 38.6 g/l, total acidity 6.15 g/l, pH 3.58.