



AZIENDA AGRICOLA TIZIANO MAZZONI

Colline Novaresi Vespolina 'il Ricetto'

Inspired by his passion for Barolo, Tiziano Mazzonei in 1999 returned to his family's roots in Ghemme to prove that the Langhe wasn't the only source of world-class Nebbiolo in Piedmont. This historic micro-region in the shadow of the Alps, thanks to pioneers like Mazzonei, is now returning to its former iconic status with wines that showcase Nebbiolo (here called Spanna) at its most soulful. Ghemme's volcanic, clay-rich soils translate into wines with ample body, structure and character, and Mazzonei's non-interventionist methods allow grapes here to express themselves fully, without filter. With just 11 acres of land, Mazzonei's vinous adventure is truly a labor of love; he produces less than 1,200 cases per year.

WINERY: Azienda Agricola Tiziano Mazzonei

WINEMAKER: Tiziano Mazzonei

ESTABLISHED: 1999

REGION: ITALY • Piedmont • Cavaglio d'Agogna

APPELLATION: Colline Novaresi DOC

BLEND: 100% Vespolina

VINEYARDS: A selection of fruit from estate vineyards in Ghemme and Cavaglio d'Agogna. Soils are essentially volcanic, well-draining and high in mineral content, as well as rich in clay.

AGE OF VINES: 10-20 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black and red plums, red cherries, light floral notes, spices. Medium-bodied, fine, light tannins. Good acidic balance.

PAIRING SUGGESTIONS: With air-dried salami, fresh cheese, appetizers. Pork sausages with herbs, grilled chicken.

NOTES: Vespolina is a rare, red grape native to this corner of northern Piedmont, and is often blended with Nebbiolo.



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