



AZIENDA AGRICOLA TIZIANO MAZZONI

Ghemme 'dei Mazzoni'

Inspired by his passion for Barolo, Tiziano Mazzoni 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 Mazzoni, 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 Mazzoni's non-interventionist methods allow grapes here to express themselves fully, without filter. With just 11 acres of land, Mazzoni's vinous adventure is truly a labor of love; he produces less than 1,200 cases per year.

WINERY: Azienda Agricola Tiziano Mazzoni

WINEMAKER: Tiziano Mazzoni

ESTABLISHED: 1999

REGION: ITALY • Piedmont • Cavaglio d'Agogna

APPELLATION: Ghemme DOCG

BLEND: 100% Nebbiolo

VINEYARDS: A single-vineyard selection, 'dei Mazzoni' was winemaker Tiziano Mazzoni's very first vineyard. It is located in Roncati, a subzone of Ghemme, at 780 feet above sea level. 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 for 22 months in older "botti" (traditional 15HL casks, made of French oak, two- to three-years old) then nine months in bottle. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red plums, red cherries, red and pink roses, light pepper. Medium-bodied, deep yet suave, fine-grained tannins.

PAIRING SUGGESTIONS: With air-dried salami, risotto with wild mushrooms. Pork sausages with herbs, pepper steak.



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com