

BRAND STANDARDS



MISSION STATEMENT

Established in 1897, Nino Negri is the premier estate producing wine in the Valtellina DOCG in Italy's Lombardy region. In the past 100 years, Nino Negri has worked to innovate and reinvent their rich heritage. Looking forward, they aim to take their wines as far as possible into the future.

KEY INFORMATION

- Established in 1897, Nino Negri is the premier estate producing wine in the Valtellina DOCG in Italy's Lombardy region.
- The estate specialty is Sfursat ("strained" or "forced"); a wine made from grapes harvested by trained pickers and dried for 100 days in the cool, dry, alpine air
- The star and primary varietal here is Chiavennasca, the local name for Nebbiolo.
- The success of Nino Negri is due largely to the efforts of winemaker Casimiro Maule who has worked at the estate since 1971, his entire professional life. In 2007, Casimiro was named "Winemaker of the Year" by Gambero Rosso, the magazine authority in Italian wine.

PRIORITY SKUs







OPPORTUNITY GENERATORS







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NINO NEGRI - MAZÉR VALTELLINA SUPERIORE DOCG 2020

OVERVIEW

"Mazer", is a dialect word in Valtellina meaning "distinguished", an apt descriptionfor this wine's character. Mazér is a Valtellina Superiore, a result of knowing thearea very well and 'savoir faire', to be expected of a company that has been makingwine in Valtellina since 1897. The batches of grapes are selected from among thevarious zones of the valley to obtain a wine of great balance. A small part of theNebbiolo grapes are dried for a few days, the juices of which then concentrate and the wine thus obtained is subsequently added to the rest of the grape mass, lending dark fruit notes to the final aroma of the Mazér and further enriching tastesensations with soft tannins.

Terrior:

The vineyards are south-, south-east, and south-west facing lying at altitudes of between 300 and 500 metres above sea level. Type of soil features Shallow, sandyloam with low fertility, contained by dry-stone wall terraces.

Vinification:

Red winemaking method at controlled temperature. Depending on the quality andorigin of the grapes, either long maceration after fermentation, sometimes formore than a month or shorter vinification at low temperature so allowing extremelyslow fermentation.

Ageing:

Two years, at least one which in medium and large vats of French and Slavonianoak. **Recommended Cellaring:**

8 - 10 years.

ADDITIONAL DETAILS

Bright garnet hue with ruby highlights: pronounced, fruity nose of blackberry andbilberry; woody licorice and spicey notes reminiscent of bay leaf and juniper: dryand flavorsome on the palate with elegant, velvety tannins. **Technical Details Appellation:** Valtellina Superiore **Winemaker:** Danilo Drocco **Soil:** Loam **Alcohol:** 13.5% **Sizes Available:** 750ml **Pack Size:** 12/750ml **Varietals:** 100% Chiavennasca (Nebbiolo)

BRAND STANDARDS



90 pts Wine Enthusiast



D/AL 11:39 R month of the file Fracia VALTELLINA SUPERIORE VALGELLA 500 Nino Negri **95** pts "Hidden Gem" Wine Enthusiast

NINO NEGRI

COMPETITIVE BRAND ANALYSIS





APPELLATIONS/GEOGRAPHICAL DENOMINATIONS S REPRESENTED:

• Valtellina Superiore DOCG

COMPETITIVE SET:

- Quadrio
 - Memete Provostini Sassella Valtellina Superiore Marena
- Inferno
 - Duripi Valtellina Superiore
 - Tenuta Scersce Nettare Rosso di Valtellina
- Mazer

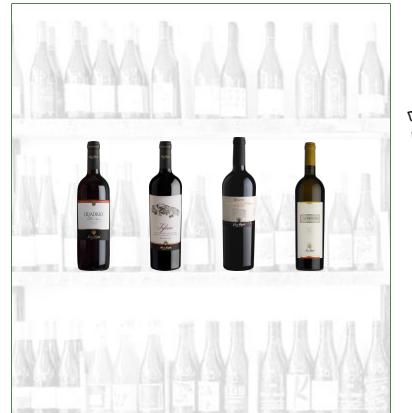
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- Tenuta Scersce Essenza Valtellina Superiore
- Ar. Pe. Pe Grumello Rocca de Piro Valtellina Superiore
- Allegrni Palazzo della Torre

ADJACENCIES :

- Italian red wine section
- Near other Lombardy/Piedmont Nebbiolo based wines
- Specifically red wines from the appellation of Valtellina

SHELF POSITIONING



LOMBARDIA, ITALY



Sino Negri



NATIONAL ACCOUNTS	INDEPENDENT ACCOUNTS	TARGET ACCOUNTS
ON-PREMISE PRIORITIES1. Mazer 750ml/6pk2. Quadrio 750ml/6pk	ON PREMISE BTG PRIORITIES1. Quadrio 750ml/6pk2. Mazer 750ml/6pk	DINING JUCKER
OFF-PREMISE PRIORITIES1. Mazer 750ml/6pk2. Quadrio 750ml/6pk	 ON PREMISE BTB PRIORITIES 1. Mazer 750ml/6pk 2. Vigna Fracia 750mL/6k 3. Ca'Guiccardi 750mL/6pk 4. Grumello Sassorosso 750mL/6k 5. 5 Stelle 750mL/6pk 	$V_{RESO}^{(UO)}$
	OFF PREMISE PRIORITIES1. Inferno 750ml/12PK:2. Mazer 750ml/6pk	TORE REPORT