

CAMPOLONGO DI TORBE

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

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.

Campolongo di Torbe is Masi's elegant cru version of Amarone, with smooth almond aromas, great intensity and balance. The grapes come from the eponymous vineyard, which has been noted for its quality since the XII century. Grapes are left to dry naturally in traditional drying lofts during the cold winter months.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: opaque ruby red.

Nose: intense and complex aromas of baked fruit and cinnamon.

Palate: rich, full-bodied and well-balanced, with ripe cherry flavours (sweet and marasca), baked plums and bitter almonds.

FOOD PAIRING

Excellent as an after-dinner wine, or to go with red meat, game, quails and richly-flavoured dishes. Very good with well-aged cheeses, such as parmesan, pecorino and gorgonzola.



SERVING TEMPERATURE: 18° C
ALCOHOLIC CONTENT: 16% vol.
STORAGE LIFE: 35-40 YEARS



In the 1950s, Masi was a pioneer in establishing the cru or "single vineyard" concept in Italy. The company's Amarone and Recioto wines from historic cru vineyards are excellent expressions of the different terroir sites in the Valpolicella region, which endow the wines with unique style and typical, easily-recognisable characteristics.

