

## OSAR

### ROSSO VERONA IGT

*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.*

Osar is a wine with surprising structure and complexity, unusual for its full-bodied nature, colour and tannin content. Made with the ancient Veronese grape variety, Oseleta, which was rediscovered and replanted by Masi in the 1980s, it tells a unique story in the history of winemaking in the Venetian regions and its success is a triumph of the Masi technical team.

#### GRAPE VARIETIES

Oseleta.

#### TASTING NOTES

**Look:** deep opaque red, violet tinged on the edges.

**Nose:** intense of berry fruit notes, blueberries particularly.

**Palate:** berry fruit, young tannins balanced by a supporting acidity, sweet spices in the long finish.

#### EXPERIENCE

A great wine of unique structure and complexity, suitable for grilled red meats, lamb, game, and aged cheeses accompanied by dried fruits and berries.



**SERVING TEMPERATURE:** 18° C  
**ALCOHOL CONTENT:** 14% vol.  
**SHELF LIFE:** 15-20 YEARS



***O**SELETA® is the grape that gives a special character to this wine called Osar, whose name has a double meaning. The Italian words “osare, rischiare” (“dare, risk”) reflect the challenge undertaken by Masi when rediscovering the use of this secondary Veronese grape variety that had been abandoned for decades. “Osar” also means “cry out with joy” in Veronese dialect, and reflects the enthusiasm and sense of victory felt by the Masi team when they tasted the first trial bottles of this wine! Osar is an historic legacy from the cultural territory of the Venetian regions.*

