

MASI

RISERVA COSTASERA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA

Proud, majestic, complex and exuberant: this is a special cru version of Masi's gentle giant, Costasera. A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. Here Masi's unrivalled expertise in the Appassimento technique is used to give the grapes a long period of further ripening on bamboo racks and an ageing period for the wine of at least three years in casks made from the finest wood types. The expert use of indigenous grapes for the Valpolicella Classica area - Corvina, Rondinella and Molinara – is enriched by the addition of the unique Oseleta, a grape variety rediscovered by Masi.

GRAPE VARIETIES

Corvina, Rondinella, Oseleta, Molinara.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: opaque dark red.

Nose: intense, super-ripe fruit, cinnamon, vanilla.

Palate: warm and satisfying, baked fruit, sweet spices, cooked cherries, cloves, dry and long finish.

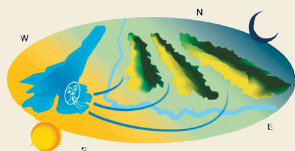
FOOD PAIRING

Ideal with red meat, game and mature cheeses. Fine after-dinner wine.

SERVING TEMPERATURE: 18° C

ALCOHOL CONTENT: 15,5% vol.

SHELF LIFE: 30-35 years



Costasera: the slopes which face the sunset are the best ones in Valpolicella Classica for producing a high-quality Amarone. Here, where the day is longer, the vines, which overlook Lake Garda, benefit from the reflection of its light and its milder climate.

