

COSTASERA 2005

AMARONE DELLA VALPOLICELLA CLASSICO DOC

EDIZIONE 2023 DI YASUHIRO ASAI. SERIE LIMITATA 1/2400

The term 'culture' comes from the verb 'to cultivate': in fact, the cultivation of the land is nothing less than the expression of a people's millenary knowledge. Today, Amarone, which has been produced since the time of the Ancient Romans, meets art in the spirit of this common vocation. The "Costasera Contemporary Art" project involves the commissioning of an internationally renowned artist, whose origins lie in a country historically linked to Masi, to create a work of art dedicated to the iconic wine, Costasera Amarone. For the 2023 edition the choice falls on the Japanese artist Yasuhiro Asai, an expert in the art of Japanese lacquerware, known as 'urushi', one of the oldest and most revered art-forms in the Land of the Rising Sun. The work, an incense burner with gold dust and mother-of-pearl inlays, is entitled 'Saikou', a term that derives from 西 (SAI = west - Europe) and 香 (KOU = fragrance). SAIKOU therefore means 'the fragrance of Europe' and in this case is a reference to Italian grapes and wine. An image depicting this valuable object has been reproduced on the labels of a limited edition of bottles of Costasera 2005.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

TASTING NOTES

Look: almost completely opaque ruby red.

Nose: intense and bright, with aromas of preserved cherries, dried plums, berries, and cinnamon.

Palate: good weight from the alcohol, good structured, with attractive aromas of cooked cherries and vanilla. Pleasingly long and velvety on the finish.

FOOD PAIRING

Amarone is a full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses, such as parmesan. A wine for meditation, it is a great after-dinner wine.

SERVING TEMPERATURE: 20° C

ALCOHOL CONTENT: 15% vol.

SHELF LIFE: up to 35 years

