

# MASI

## ANGELORUM

### RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

The historic, red dessert wine of the Valpolicella region. The ancient traditional grapes, Corvina, Rondinella and Molinara, are picked in hillside sites to be laid out for Appassimento on bamboo racks in drying lofts during the winter months. The grapes shrink in the drying process to make aromatic, fruity wines that are smooth and refined, with a wonderful balance of alcohol, sugar and structure.

#### GRAPE VARIETIES

Corvina, Rondinella, Molinara.

#### APPASSIMENTO

Masi's expertise in grape drying technique.

#### TASTING NOTES

**Look:** opaque ruby red.

**Nose:** cooked cherries and fruit preserved in spirit.

**Palate:** complex and attractive mixture of sweetness and acidity. Long finish.

#### FOOD PAIRING

Excellent as an after-dinner wine. Good with country-style desserts and with fruit, tarts, pastries and panettone. Good also with gorgonzola cheese.

**SERVING TEMPERATURE:** 15° C

**ALCOHOLIC CONTENT:** 14% vol.

**STORAGE LIFE:** 20 years

the first 5 for the sweet fruity style, the following 15-18 years for a long ageing process acquiring spicy evolved aromas until the wine finally becomes similar to Port.

375  
ML



Recioto is a sweet wine much loved by the Ancient Romans (Reticum). Masi makes it in three different styles - Angelorum is the traditional version. Recently, a modern use has been suggested as the basis for exclusive cocktails... try it!

