

# MASI

## GRANDARELLA REFOSCO TREVENEZIE IGT

Dry, well-structured and with a smooth finish, this *Supervenetian* wine is a modern interpretation of Masi's speciality: the ancient technique of Appassimento. It is made with Refosco grapes from the Tenute Stra' del Milione in the Grave area of Friuli.

### GRAPE VARIETIES

Refosco.

### APPAXXIMENTO

Masi's expertise in grape drying technique.

### TASTING NOTES

**Look:** dark, opaque red.

**Nose:** impressive with firm aromas of blueberries and plums together with sweet hints of vanilla and cocoa.

**Palate:** full-bodied with attractive hints of cherry jam. Well-balanced tannins and acidity, very dry finish.

### FOOD PAIRING

Complex, serious wine; goes well with grilled or roast red meat, game, full-flavoured and mature cheeses. Good as an after-dinner drink.

**SERVING TEMPERATURE:** 18° C  
**ALCOHOL CONTENT:** 14,5% vol.  
**SHELF LIFE:** 10-15 years



The name "Grandarella" evokes the image of the grape (grano) laid out to dry on bamboo racks (arele). The wine is made using the Appassimento method that is Masi's speciality in the Valpolicella area. The same technique is used here with grapes from the Grave region, where good natural ventilation favours the process.

