

COSTASERA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Proud, majestic, complex and exuberant: this is Masi's gentle giant. A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area – Corvina, Rondinella and Molinara – are laid out on bamboo racks to concentrate their aromas during the winter months.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: very dark ruby red.

Nose: baked fruit, plums and cherries.

Palate: fruity tastes, with hints of coffee and cocoa. Very well balanced.

FOOD PAIRING

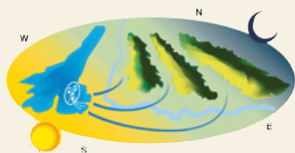
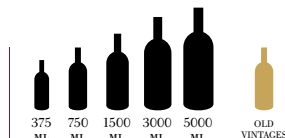
Excellent as an after-dinner wine, or to go with red meat, game, quails and richly-flavoured dishes. Very good with well-aged cheeses, such as parmesan, pecorino and gorgonzola.



SERVING TEMPERATURE: 18-20° C

ALCOHOLIC CONTENT: 15% vol.

STORAGE 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.

