

## MAZZANO

### AMARONE DELLA VALPOLICELLA CLASSICO DOCG

*The Boscaini family keeps a unique collection of fine wines in its private cellars, produced in limited quantities and only in the best years, which the family likes to share with lovers of Masi wines.*

Mazzano is an austere and majestic wine, the prototype for Amarone. The grapes come from the eponymous vineyard, famous for the quality of its produce since the XII century, and are laid out in traditional drying lofts during the cold winter months.

#### GRAPE VARIETIES

Corvina, Rondinella, Molinara.

#### APPASSIMENTO

Masi's expertise in grape drying technique.

#### TASTING NOTES

**Look:** opaque ruby red with burnished reflections.

**Nose:** powerful aromas of cherries preserved in spirit and plums.

**Palate:** majestic, with tastes of marasca cherries and blueberries.

Complex aftertaste with surprising length.

#### FOOD PAIRING

Definitely a "food wine". Good with red meat, game, quails, and gutsy dishes. Excellent with mature cheeses such as parmesan and pecorino.



SERVING TEMPERATURE: 18° C  
ALCOHOLIC CONTENT: 16% vol.  
STORAGE LIFE: 35-40 years



*In the 1950s, Masi was a pioneer in establishing the cru or "single vineyard" concept in Italy. The company's Amarone and Recioto wines from historic cru vineyards are excellent expressions of the different terroir sites in the Valpolicella region, which endow the wines with unique style and typical, easily-recognisable characteristics.*

