

MEZZANELLA AMANDORLATO

RECIOTO 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.

Mezzanella is a Recioto wine that stands out for its complexity and for its characteristic almond aftertaste. A real rarity that comes from the eponymous vineyard, well known for its quality since the XII century, where the grapes ripen naturally 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 viscous texture.

Nose: complex combination of baked fruit and sweet spices.

Palate: full-bodied mix of dried plums and cinnamon. Fascinating aftertaste of almonds and intriguing bitter-sweet finish.

FOOD PAIRING

Excellent food wine. Goes well with mature cheeses with bite, sweet pastries and dried fruit. The perfect accompaniment to the intense, ripe aromas of a cigar.

SERVING TEMPERATURE: 15° C

ALCOHOLIC CONTENT: 14% VOL

STORAGE LIFE: 15-20 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.

