

OSAR

ROSSO DEL VERONESE IGT

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.

Osar is a wine with surprising structure and complexity, unusual for its full-bodied nature, colour and tannin content. Made with the ancient Veronese grape variety, Oseleta, which was rediscovered and replanted by Masi in the 1980s, it tells a unique story in the history of winemaking in the Venetian regions and its success is a triumph of the Masi technical team.

GRAPE VARIETIES

Oseleta.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: viscous texture with deep, dark opaque red colour.

Nose: clean and complex with hints of blueberries, blackberries and fresh-cut greenery.

Palate: strong tannins in a strong wine, well-balanced with good acidity. Long finish.

FOOD PAIRING

Big wine with structure and complexity suitable to go with red meat, game and strong cheeses.

SERVING TEMPERATURE: 18° C

ALCOHOLIC CONTENT: 14% VOL.

STORAGE LIFE: 15-20 YEARS



OSELETA® is the grape that gives a special character to this wine called Osar, whose name has a double meaning. The Italian words "osare, rischiare" ("dare, risk") reflect the challenge undertaken by Masi when rediscovering the use of this secondary Veronese grape variety that had been abandoned for decades. "Osar" also means "cry out with joy" in Veronese dialect, and reflects the enthusiasm and sense of victory felt by the Masi team when they tasted the first trial bottles of this wine! Osar is an historic legacy from the cultural territory of the Venetian regions and has been reinterpreted by the passion and expertise of Masi.

