

# MASI

## NECTAR CAMPOFIORIN

ROSSO VERONA IGT

The nectar of Valpolicella is without doubt the Corvina grape variety. Compared to the other two indigenous auxiliary grapes – Rondinella (used for structure) and Molinara (used for spiciness and acidity) – Corvina is the variety that provides the softness and cherry-tinged fruitiness typical of wines from the Verona region. Nectar Campofiorin is based on exactly these considerations, and Corvina is the only grape to be given the appassimento treatment in the making of this wine.

### GRAPE VARIETIES

Corvina and Corvinone, Rondinella, Molinara.

### APPASSIMENTO

Masi's expertise in grape drying technique.

### TASTING NOTES

**Look:** deep ruby red.

**Nose:** bright, ripe fruit aromas, particularly cherries, and sweet spices.

**Palate:** full-bodied on the palate with soft and pervasive tannins. Good acidic balance helps provide excellent drinkability. Attractive dry finish with hints of spiciness.

### ENJOYING THIS WINE

This is a very versatile wine, going well with a wide variety of culinary traditions and suitable for many occasions. Perfect with tasty pasta and risotto typical to the Mediterranean cuisine, and with grilled and roasted red meat, as well as with the spicy flavours of Asian and South American cuisine.

**SERVING TEMPERATURE:** 18° C

**ALCOHOL CONTENT:** 13% vol.

**SHELF LIFE:** 15-20 years



Nectar Campofiorin is a special cuvée of Campofiorin: a wine that encapsulates the personality of the traditional Veronese grape varieties, Corvina in particular; and the originality of the appassimento and double fermentation techniques that are Masi's speciality.