

MASI

NECTAR COSTASERA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

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 Costasera is based on exactly these considerations. The increased percentage of Corvina used gives greater fruitiness, softness and drinkability.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: opaque ruby red in color.

Nose: aromas of dried ripe fruit, cinnamon, and cocoa.

Palate: full bodied and pleasing on the palate with a surprising smoothness that masks the alcoholic content. Long and dry on the finish with a firm spiciness.

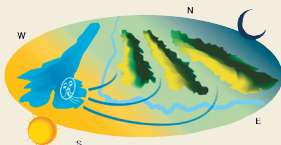
ENJOYING THIS WINE

Accompanies important dishes, such as cut beef, sea bass in a crust of herbs, and with the complex and spicy recipes of Asian cuisines, such as duck lacquer. Ideal with seasoned, tasty, and slightly spicy cheeses. Great late evening wine served with dark chocolate chips.

SERVING TEMPERATURE: 18-20° C

ALCOHOL CONTENT: 15% vol.

SHELF LIFE: 30-35 years



Nectar Costasera: The hillside slopes (coste), facing the sunset (a sera), benefit from the reflections of the light and the mild climate of Lake Garda. This is where Costasera comes from. Nectar is a special cuvée, characterised by the skilful use of local techniques and a greater use of Corvina.