

MASI

COLBARACA

SOAVE CLASSICO SUPERIORE DOCG

One of the classics of the great Veronese tradition, made by Masi in a contemporary style.

Colbaraca is made with Garganega grapes grown in the Masi-owned vineyards in Monteforte, in the historic and traditional Soave area. It is characterised by its impressive structure and marked elegance, fitting softness and good minerality.

GRAPE VARIETIES

Garganega 100%

TASTING NOTES

Look: deep straw yellow colour.

Nose: rich and full with hints of tropical fruit and spicy vanilla tinges.

Palate: fresh and well balanced with good acidity and excellent length. Good finish with characteristic almondy twist at the end.

FOOD PAIRING

Modern wine, excellent as an aperitif or with starters, seafood or fish, risotto and pasta dishes with vegetables or other light sauces. Also good with eggs and white meats.

SERVING TEMPERATURE: 8-10° C

ALCOHOLIC CONTENT: 13% vol.

STORAGE LIFE: 3-4 years



The Colbaraca vineyard is situated on the volcanic hills known traditionally for their exceptionally fruitful soil and weather conditions suited to producing an excellent Soave, with high acidity and great potential for ageing.

