

MASI®

GRANDARELLA REFOSCO DELLE VENEZIE IGT

Dry, well-structured and with a smooth finish, this *Supervenetian* wine is a modern interpretation of Masi's speciality: the ancient technique of *Appassimento*. It is made with Refosco grapes from the Tenute Stra' del Milione in the Grave area of Friuli.

GRAPE VARIETIES

Refosco.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: dark, opaque red.

Nose: dry and aromatic herbs, berry fruit and vanilla.

Palate: full-bodied, complex, well-balanced, with strong hints of blueberries, plums, cinnamon and spices

FOOD PAIRING

Complex, serious wine; goes well with grilled or roast red meat, game, full-flavoured and mature cheeses. Good as an after-dinner drink.

SERVING TEMPERATURE: 18° C
ALCOHOLIC CONTENT: 14,5% vol.
STORAGE LIFE: 10-15 years



The name "Grandarella" evokes the image of the grape (*grano*) laid out to dry on bamboo racks (*arele*). The wine is made using the *Appassimento* method that is Masi's speciality in the Valpolicella area.

The same technique is used here with grapes from the Grave region, where good natural ventilation favours the process.

