

# MASI®

## NECTAR CAMPOFIORIN

ROSSO DEL VERONESE 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:** ripe cherries and cinnamon.

**Palate:** rich, powerful cherry and berry flavours, good length and soft tannins.

### FOOD PAIRING

Versatile, excellent with pasta, risotto, grilled or roasted red meat and aged cheeses.

**SERVING TEMPERATURE:** 18° C  
**ALCOHOLIC CONTENT:** 13% vol.  
**STORAGE 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.

