

# 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.

### APPAXXIMENTO

Masi's expertise in grape drying technique.

### TASTING NOTES

**Look:** impenetrable ruby red.

**Nose:** baked fruit, cherries and vanilla.

**Palate:** cherries with hints of coffee and cinnamon. Very well balanced.

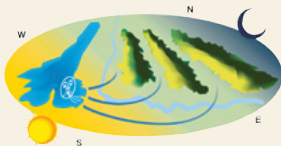
### FOOD PAIRING

Main-course dishes, grilled or roasted red meats, game, strong cheeses or on its own at the end of a meal.

**SERVING TEMPERATURE:** 18-20° C

**ALCOHOLIC CONTENT:** 15% vol.

**STORAGE 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.

