

VAJO DEI MASI

1997



Type: Amarone della Valpolicella Classico *Denominazione di Origine Controllata*.

Origin: Vaio Masi vineyard, altitude approximately 370 - 400 m above sea level, close to the inter-valley crest between Marano and Negrar, exposed to the west, south-west. Hilly soil, mainly calcareous with outcrops of basalt tuff (*toar*). Sufficiently deep cultivation substrate, rich in humus, good quantity of skeleton. Extensive terraces supported by the typical dry walls (*marogne*) and natural grass-covered embankments.

Grape varieties: Corvina, Rondinella, Corvinone, Molinara.

1997 viticultural year: particularly cold, dry winter, growth resumed early due to a sharp rise in temperature in March (peaks of 20°-22° C). No rain in August and September and temperatures above seasonal averages, with consequent ripening more than a week early.

Harvest and *appassimento*: harvested on October 6th, 1997. Excellent sugar level, excellent concentration and colour. The grapes were left to dry on bamboo racks (*arelle*) in the Torbe drying loft. Low humidity, little fog and ideal day-night temperature differences fostered excellent *appassimento*, which continued until February 11th, 1998. Perfectly healthy and exceptional sugar content seen at pressing.

Vinification: pressing and destemming of the grapes left to ferment in a single steel vat. Must temperature at pressing 5°C. Cold maceration for 7 days. Alcoholic fermentation ended on March 3rd, 1998. After pressing, decanting in steel until May 27th, 1998 with two interim pour-overs. Control of malolactic fermentation. Refinement in new 600L French oak barrels from May 28th 1998 to April 17th 2002.

Refinement and conservation: unique and with the aim of releasing this wine for consumption 25 years after harvest. A first phase of maturation in wood of 4 years (1998-2002) was followed by conservation in steel containers, filled to saturation point, until bottling (May 5th, 2022).

Pre-bottling analytical data(at 03/05/2022): Alcohol 16.09% by vol., sugars 5.1 g/l, dry extract 36.4 g/l, total acidity 5.72 g/l, pH 3.57.

1997 Extraordinary vintage, one of the best in the 20th century in Valpolicella

