

COSTASERA 2006

AMARONE DELLA VALPOLICELLA CLASSICO DOC

2026 EDITION BY FABRIZIO PLESSI. LIMITED EDITION 1/2500

The word 'culture' derives from the verb 'to cultivate': nothing expresses the millenary expertise of a people more than the cultivation of the land. Today, Amarone – produced here since the time of the Ancient Romans – meets art in the spirit of this shared calling. The 'Costasera Contemporary Art' project involves selecting an internationally renowned artist to create a work of art dedicated to the iconic wine, Costasera Amarone.

The featured artist for the 2026 edition is Fabrizio Plessi, a pioneer of video art, who has created the site-specific installation "L'Anima dell'Amarone" (The Soul of Amarone) at Monteleone21, Masi's new headquarters and a wine tourism hub in Valpolicella. Plessi uses four large boats, a metaphor for journey and life, through which digital cascades of wine created using artificial intelligence flow. These are counterpointed by bamboo racks holding drying grapes, evoking the tradition and the *Appassimento* process behind the creation of Amarone. This work inspired the labels for a limited edition of bottles of Costasera 2006 a historic 'five-star' vintage, renowned for its extraordinary quality. Reproducing the impetuous flow of the wine, the label embraces and envelops the bottle as if to preserve its essence, visually conveying the strength and intensity of its contents.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

TASTING NOTES

Look: deep, dark ruby red with violet edges.

Nose: pronounced aromas of cooked fruit, plums, and cherries, accompanied by attractive hints of coffee and cocoa.

Palate: excellent balance between supporting acidity and soft tannins, blending into an intriguing smoothness. The firm structure and good alcohol content give it a long, pleasing finish.

EXPERIENCE

A full-bodied wine that goes well with food with strong flavors: red or roasted meats, and strong, slightly tangy cheeses, such as Parmesan. An excellent meditation wine and to round out a meal.

SERVING TEMPERATURE: 18° C

ALCOHOL CONTENT: 15% vol.

SHELF LIFE: up to 35 years

