

MASI®

BONACOSTA VALPOLICELLA CLASSICO DOC

One of the classics of the great Veronese tradition, made by Masi in a contemporary style.

Valpolicella Classico, praised by Hemingway as “a light, dry red wine, as friendly as the house of a favourite brother”, is made here in an elegant style full of simplicity and freshness. Made in the Valpolicella Classica region from a blend using the traditional Veronese grapes: Corvina, Rondinella and Molinara.

THE “VERONA CLASSICS” RANGE ALSO INCLUDES FRESCARIPA BARDOLINO CLASSICO AND LEVARIÉ SOAVE CLASSICO.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

TASTING NOTES

Look: medium intensity cherry red.

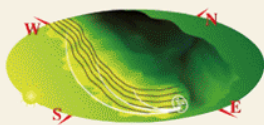
Nose: intense bouquet with ripe cherry aromas.

Palate: fresh with good acidity, soft and silky tannins. Cherries are the dominant flavour, with hints of vanilla.

FOOD PAIRING

Typically versatile and good throughout the meal; excellent with soups, pasta and risotto. Enhances both simple food and more complicated dishes based on red meat and moderately aged cheeses.

SERVING TEMPERATURE: 18° C
ALCOHOLIC CONTENT: 12% vol.
STORAGE LIFE: 3 years



Bonacosta: the foot of the hillside vineyards in the Classico zone, richer in top-soil, benefit from soft valley breezes and an excellent exposition.



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Safra 2016. Jantar em 30/04/2019. Pantucci/Vino Nobile