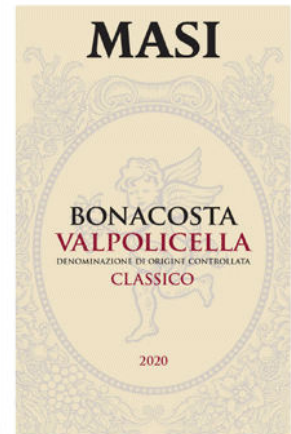


MASI

BONACOSTA VALPOLICELLA CLASSICO 2020



“As friendly as a favorite brother’s house”, was how Hemingway described Valpolicella. Masi makes this modern-styled wine from traditional Veronese grape varieties (Corvina, Rondinella, and Molinara). Excellent with many dishes, from soups to grilled meats, delicious with pasta too.



Classification	Valpolicella Classico DOC.
Origin	Masi vineyards in the hills of the historic Valpolicella Classico zone. Red calcareous sediments on basalt.
Grape varieties	70% Corvina, 25% Rondinella, 5% Molinara.
Vinification	The grapes are harvested separately (mid September for Molinara and Rondinella, end of September for Corvina). Fermentation at controlled temperatures (25-28°C) using selected yeasts. Contact with the skins lasts 16 days for Corvina, 10 days for the other grapes. Fermentation lasts 20 days in total and is followed by complete malolactic fermentation.
Maturation	4 months in 60-90 hl. Slavonian oak barrels. 20% of the Corvina is aged in new Allier and Slavonian small oak casks.
Ageing potential	3 years.

2020 vintage	The climate in spring was quite variable, with temperatures above average and some medium intensity weather upsets in the Verona and Trentino vineyards in the month of May. Budding and flowering came early. In June, the weather was extremely unsettled and relatively cool. The hailstorm on 6-7 June did not affect our vineyards. Veraison happened as normal, thanks to drier conditions in July and August, with temperatures slightly above the norm. All grape varieties were harvested at the correct stage of ripeness and proved to be in excellent condition, thanks to vineyard health management which included two de-leafing processes. Overall, the vintage was very good in quality, with quantities in line with average for the last 10 years.
Tasting notes	Intense and lively red in color. Immediately friendly and attractive on the nose thanks to typical sweet cherry aromas. Excellent fruitiness comes through on the palate with a light spiciness and touches of cinnamon. Good acidity and soft tannins make this wine very drinkable and a second glass quickly desirable.
Food pairings	Versatile enough to go with many dishes. Perfect with soups, pasta and risottos. Very good with both simple and more substantial dishes based on red meat, or with fresh cheeses. Recommended drinking temperature 18° C (64° F).
Data analysis	Alcohol 12.13% vol., sugars 2.9 g/l, dry extract 29.1 g/l, total acidity 5.17 g/l, pH 3.67.



Bonacosta: refers to the area at the foot of the same slopes where we grow the grapes for Amarone. Here the gentle slopes are richer in top-soil and the vineyards benefit from soft valley breezes and an excellent exposition. *“As friendly as a favourite brother’s house”* was how Hemingway described Valpolicella.

MASI TECHNICAL GROUP – May 2021

MASI AGRICOLA SPA – GARGAGNAGO DI VALPOLICELLA – VERONA – ITALIA – WWW.MASI.IT

Safra 2018. Jantar em 09/06/2022. Vino Nobile.