

MASI®

GRANDARELLA 2014



A Supervenetian wine of stature produced with semi-dried Refosco grapes from Masi's Strà del Milione vineyards in Friuli. Full-bodied and complex, but very easy to drink, this wine is ideal with grilled or roasted red meat, game and strongly flavoured cheeses.



Classification	Refosco delle Venezie IGT.
Origin	Selected Masi vineyards on the "Strà del Milione" estate at Castions di Strada in Friuli. The soil is formed of sedimentary clay overlaying ancient gravel beds.
Grape varieties	100% Refosco.
Vinification	The grapes are given a "late harvest" after ripening longer than normal on the vine and then are laid out in wooden trays for around 50 days, thereby losing 30% of their original weight whilst acquiring great concentration. After soft pressing, temperature-controlled fermentation lasts 40 days using cultured yeasts. Malolactic fermentation is started while the wine is still in stainless steel tanks.
Maturation	The wine is then transferred to 600-litre Allier and Slavonian oak casks, where it completes the malolactic. Ageing lasts 24 months, followed by 4 months in bottle.
Ageing potential	10-15 years.



The term **Appaxximento** certifies Masi's expertise in the appassimento method in the XXI century and is used in the symbol that appears on the back label of each Masi wine made with semi-dried grapes.

2014 vintage	2014 was a complex year, characterised by high levels of rainfall in the months of July and August, quite different to the average of the last 80 years. The weather changed for the better in September and October, with sunny days and relative humidity at between 50-80%, and no rain at all. This meant the grapes picked were ripe and healthy, suitable for vinification. Quantities were down however, at 15%-20% less than the average for the last 10 years. In Friuli harvesting of Refosco grapes began on 10 September. Good diurnal day-to-night temperature variations and the lack of high temperatures meant the grapes had good, strong violet-hue colouring.
Tasting notes	Intense and impenetrable ruby red in colour. Aromas of fruit conserve on the nose with spicy hints of vanilla and cloves. Well balanced on the palate with an initial softness that ends with a dry finish. Firm structure with robust but velvety tannins. Tastes of cherries and plums long perceptible on the finish.
Food pairings	A complex and structured wine, an ideal companion for grilled or roasted red meats, game, strongly flavoured cheeses, or drunk just on its own after a meal. Serve at 18°C in large glasses.
Data analysis	Alcohol 14.52% vol., sugars 4.7 gm/l, dry extract 34.1 gm/l, total acidity 6.20 gm/l, pH 3.49.



Grandarella: the name Grandarella comes from the process of drying a grapes (*grano* in the singular) on a traditional drying rack (*arela*). This production method is based on the technique of partial grape drying which Masi, a specialist in this winemaking method from the Valpolicella area, applies in this case to grapes from its vineyards in the Grave del Friuli area, to soften their naturally strong tannins. The drying process here benefits from natural local breezes.



MASI TECHNICAL GROUP - February 2017

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