

MASI

BROLO CAMPOFIORIN ORO 2018



*O*SELETA[®] is the grape that gives character to this special cuvée of Campofiorin, a wine that embodies the personality that comes from using indigenous grapes from Verona (especially Corvina) and the originality of the appassimento and double fermentation techniques, as practised by Masi. "Brolo" is the equivalent of the French "clos", a vineyard enclosed by a wall. The wine is dry, rich, velvety, complex and elegant. It is matured in small oak casks. Campofiorin is a registered Masi trademark.



Classification	Rosso Verona IGT.
Origin	The term "Brolo" (which corresponds to the French "clos") refers to vineyards surrounded by stone walls. The Brolo di Campofiorin vineyards are located at Valgatara di Marano (in the heart of Valpolicella Classico zone), and it is here that the grapes for the original Campofiorin were grown. Very deep alluvial soil on eocenic limestone.
Grape varieties	80% Corvina, 10% Rondinella, 10% Oseleta.
Vinification	Made using the Masi double fermentation technique, like Campofiorin. Freshly-picked grapes are vinified straight after harvest in controlled temperature conditions for 25 days at 22-24°C with the use of selected yeasts. The Oseleta component, which ripens at the end of October, is vinified separately. At the end of November a third wine, 30% of lightly-dried Corvina grapes, is added to the blend, provoking a refermentation process that lasts for 15 days at 23-25°C. The final and malolactic fermentations complete the process. Double fermentation gives the wines greater richness, both in terms of colour and tannins, endowing it with increased aromas and complexity of taste.
Maturation	24 months in 600 litre "fusti veronesi": 70% medium toasted Allier oak barrels, 30% Slavonian oak barrels. Then the wine matures for a minimum of 4 months in bottle.
Ageing potential	Up to 20 years.



The term **Appassimento** 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.

2018 vintage	The 2018 vintage had Spring-like weather conditions with tropical patches of intense rainfall alternating with warm, sunny days. Temperatures were above average for the time of year in general, causing abundant growth on the vines. Despite the frequency of the rain, the actual quantity was not above the seasonal average, which meant the grapes were in excellent condition at harvest time and also abundant in quantity, 10% up on 2017. Picking began on 3rd September in Valpolicella for grapes to be vinified immediately, while grapes for appassimento were harvested in the second week of the month. 2018 was an excellent year for quality and very good for quantity.
Tasting notes	Deep red with edges tending to purple. Very rich on the nose with clear flavours of plums and cherries accompanied by hints of cinnamon. Good structure on the palate softened by hints of vanilla and balanced by a sufficiency of acidity. Long finish of ripe fruit with sweet spices.
Food pairings	A wine of unusual flexibility perfectly pairing many different kinds of food such as pasta with rich sauces (based on meat or mushrooms), grilled or roasted red meats, game and cheese. Recommended drinking temperature 18°C (64.4°F).
Data analysis	Alcohol 13.82% by vol., residual sugar 0.6 g/l, dry extract 29.8 g/l, total acidity 5.02 g/l, pH 3.58.

MASI TECHNICAL GROUP – Settembre 2021

Sagra 2017. Jantar em 09/06/2022. Vino Nobile.

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