

MASI

COSTASERA AMARONE CLASSICO 2016



The slopes facing the sunset are the best ones in Valpolicella Classica for producing high-quality Amarone. Here, where the day is longer, the vines that face Lake Garda benefit from the reflection of its light and from its mild climate. Amarone is a unique wine due to its origin, ancient grape varieties and production method (vinification of grapes that have been semi-dried for 3-4 months on bamboo racks). Costasera Amarone is imbued with particular majesty and complexity. Ideal with red meats, game and mature cheeses. An excellent wine for the end of the meal and for ageing.

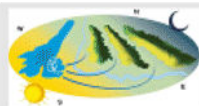


Classification	Amarone della Valpolicella Classico DOCG.
Origin	From Masi's hillside vineyards on west and south-west facing slopes in the historic Valpolicella Classico communes of Marano, Negrar, S.Ambrogio and San Pietro in Cariano. The soil is friable red limestone with cretaceous period marl.
Grape varieties	70% Corvina, 25% Rondinella, 5% Molinara.
Vinification	Amarone is the product of a winemaking method the Ancient Romans knew called "appassimento" and involving grape drying. At the end of September or the beginning of October, the best clusters of grapes from hillside vineyards are picked and laid out on bamboo racks in special lofts equipped with the NASA "natural appassimento" control system. By the end of January the grapes have lost 35% of their original weight and have highly concentrated sugars. Only the Corvina grapes are naturally attacked by noble rot. The processes that follow are: soft pressing; partial destalking; 45 days fermentation in large Slavonian oak barrels or stainless steel vats at low, natural temperatures; transfer into barrels of 30-40 hl where the alcoholic fermentation continues for 35 days in the presence of selected alcohol resistant yeasts; and malolactic fermentation.
Maturation	28-30 months with 80% aged in Slavonian oak barrels of 40-80 hl and 20% in small Allier and Slavonian oak barrels (40% new, 30% second usage, 30% third usage). The wine is then bottle-aged for a minimum of 4 months.
Ageing potential	30-35 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.

2016 vintage	2016 is the year when consistency and stability returned to climatic conditions, with no excesses in terms of temperature or humidity. Hot, sunny days and cool nights made for ideal ripening conditions; the grapes finished completely healthy and with sugar and acidity levels good enough to make this one of the best vintages of the last 50 years. The harvest began in mid September. Very good aromatic and polyphenolic concentration in the grapes layed down to dry for the appassimento.
Tasting notes	Bright, opaque ruby red. Rich and enveloping on the nose with aromas of baked fruit, particularly cherries and plums, accompanied by sweet spices with hints of powdered coffee. Smooth and full-bodied on the palate. Excellent balance of acidity and soft tannins. Fine alcohol level. Very long with a rich, fruity finish.
Food pairings	Amarone is a full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses, such as parmesan. Famous as a "wine for meditation", it is a great after-dinner drink. Recommended drinking temperature 20°C (68° F).
Data analysis	Alcohol 14.72 % by vol., residual sugar 6.7 g/l, dry extract 34.4 g/l, total acidity 5.60 g/l, pH 3.59.



Costasera: the slopes which face the sunset are the best ones in Valpolicella Classica for producing a high-quality Amarone. Here, where the day is longer, the vines, which overlook Lake Garda, benefit from the reflection of its light and its milder climate.

MASI TECHNICAL GROUP – June 2021

Sagra 2016. Jantar em 09/06/2022. Vino Nobile.

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