

MASI

MASI[®]
AGRICOLA

**WINERY OF THE YEAR 2018
TRE BICCHIERI ITALIAN WINE GUIDE
GAMBERO ROSSO**

GAMBERO ROSSO[®]




Friday, December 13, 2024

MASI



Masi has earned the title of “Winery of the Year” in the “Tre Bicchieri” Italian Wines Guide 2018 from Gambero Rosso. Gambero Rosso is the most authoritative Italian wine guide, with a prestige recognised at an International level.

A Tre Bicchieri Award is an outstanding accolade for a winery. It singles out one of Italy’s best.

It is a cause for celebration in that it validates the winemaker’s craftsmanship and quality.

Over 2,485 wineries were reviewed by the guide, signifying Masi’s exceptional standards, making the winery an ambassador for Italian quality on a Global scale.



MASI

VERONA ITALY

ESTATE



ORIGIN = Vineyards in the stream – filled valleys of the Veronese hills which enjoy similar pedoclimatic conditions to the original “Campofiorin” vineyard in Marano di Valpolicella. Very deep alluvial terrain on eocenic limestone.

COLOUR = Bright ruby red with delicate purple edges.

BOUQUET = Attractive hints of cherries – sweet and sharp – on the nose, with cloves and vanilla particularly as part of the spiciness.

FLAVOUR = Well balanced with soft and silky tannins and attractive fruitiness on the palate supported by good acidity. Long, lingering finish.

RECOMMENDED WITH = A very versatile wine. Perfect with many different kinds of food such as pasta with rich sauces (based on meat or mushroom), grilled or roasted red meats, game and mature cheeses.

SERVING TEMPERATURE = 16 – 18 degrees C.

AGEING POTENTIAL = 15 – 20 Years.

GRAPE:

70% CORVINA

25% RONDINELLA

5% MOLINARA

Masi Expertise Appaxximento

The term Appaxximento certifies Masi’s expertise in the Appaxximento 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 Campofiorin Rosso Del Veronese IGT 13.0% Alc

MASI

VERONA ITALY

PREMIUM ESTATE



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.

COLOUR = Bright, intense ruby red.

BOUQUET = Prominent bouquet of ripe berry fruit, sweet and bitter cherries, and hints of plums tinged with spices, such as cinnamon and cloves.

FLAVOUR = Intense and distinctive on the palate, full bodied and attractive, with the richness of the alcohol content well balanced by good supporting acidity. The tannins are well integrated and pervasive, and the long finish brings the fruitiness and spiciness first noticed on the nose to the fore.

RECOMMENDED WITH = Amarone is a full – bodied wine for grilled or roasted red meats, game and strong tasty cheese, such as parmesan. Generally considered a wine for meditation, it is a great after dinner wine.

SERVING TEMPERATURE = 18 – 20 degrees C.

AGEING POTENTIAL = 30 – 35 Years.

GRAPE: 70% CORVINA 25% RONDINELLA 5% MOLINARA

Masi Expertise Appassimento

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 Costasera Amarone Della Valpolicella Classico DOCG 15.0% Alc

MASI

VERONA ITALY

PREMIUM ESTATE



ORIGIN = Hillside vineyards belonging to Masi on slopes facing the sunset (west/southwest) in historic Amarone production locations of the Valpolicella Classico area (the communes of Marano, Negrar, Sant Ambrogio and San Pietro in Cariano). Loose red soil on Eocene limestone and tight packed red soil on basalt.

COLOUR = Deep, opaque ruby red, with purple edges.

BOUQUET = Intense aromas of cherries preserved in spirit on the nose with spicy hints of cocoa and coffee.

FLAVOUR = Rich and full bodied on the palate with notable but elegant tannic structure and acidity to ensure freshness of taste. Hints of berry fruits and soft spices make for a long and persistent finish.

RECOMMENDED WITH = Majestic, complex and elegant wine, with great ageing potential. Good with red meat, game and mature cheeses. Excellent finale to a meal.

SERVING TEMPERATURE = 18 – 20 degrees C.

AGEING POTENTIAL = 30 – 35 Years.

GRAPE: 70% CORVINA 15% RONDINELLA
10% OSELETA 5% MOLINARA

Masi Expertise Appaxximento

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.



2016 Riserva di Costasera Amarone Della Valpolicella Classico Riserva DOC 15.5% Alc

MASI

Wine Spectator **Insider**

From way back in 1972, when Luigi Veronelli first enthused about Masi's cru wines and talked about "the decadent magnificence on the eye, nose and palate of Amarone Campolongo di Torbe", to 1989 when Jancis Robinson's "Vintage Time Charts" used Mazzano as the paradigm for Amarone, it is extraordinary how Masi Amarones have stayed at the top of world wine classifications and remained dear in the hearts of experts, journalists and writers. Consistency like this confirms their place in the Olympus of great Italian and international wines and as a reference point in the category.

These scores and classifications are without doubt further proof of the suitability of our Amarones for international markets. We plan to send you a specific press release on the matter in the near future for you to send out as quickly as possible.

Kindest regards,
Cristina Valenza
Communications Office

Friday, December 13, 2024

MASI

VERONA ITALY

CRU SELECTION



ORIGIN = Campolongo di Torbe vineyard is in the commune of Negrar. South west exposure. 375 – 400 metres above sea level. Terrain = hills of red eocenic limestone, deep, with good drainage, plentiful stones, and with favourable chemical and mineral components. Good ventilation. Wide terraces supported by natural embankments or dry stone walls (marogne).

COLOUR = Opaque ruby red.

BOUQUET = Intense and complex aromas of baked fruit and cinnamon.

FLAVOUR = Rich, full bodied and well balanced, with ripe cherry flavours (sweet and marasca), baked plums and bitter almonds.

RECOMMENDED WITH = Ideal to drink on its own, after dinner. Also very good with red meats, game, quail and other tasty dishes. Excellent with mature cheeses such as parmesan and pecorino. The softness of the wine apparent in some years makes it a good match with gorgonzola.

SERVING TEMPERATURE = 16 – 18 degrees C.

AGEING POTENTIAL = 35 – 40 Years.

GRAPE: 70% CORVINA 25% RONDINELLA 5% MOLINARA

Masi Expertise Appassimento

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.



2012 Campolongo Di Torbe Amarone Della Valpolicella Classico DOC 16.0% Alc

MASI

VERONA ITALY

CRU SELECTION



ORIGIN = Mazzano vineyard, in the commune of Negrar, 350 – 415 metres above sea level. Exposure : NE – SW, following the contours of the hills, terraces supported by dry stone walls (marogne). Brown soil on eocenic marls.

Mazzano is an austere and majestic wine, the prototype for Amarone. The grapes come from the eponymous vineyard, famous for the quality of its produce since the X11 century, and are laid out in traditional drying lofts during the cold winter months.

COLOUR = Opaque ruby red with burnished reflections.

BOUQUET = Powerful aromas of cherries preserved in spirit and plums.

FLAVOUR = Majestic, with tastes of marasca cherries and blueberries. Complex aftertaste with surprising length.

RECOMMENDED WITH = Definitely a “food wine”. Good with red meat, game, quails and gutsy dishes. Excellent with mature cheeses such as parmesan and pecorino.

SERVING TEMPERATURE = 16 – 18 degrees C.

AGEING POTENTIAL = 35 – 40 Years.

GRAPE: 75% CORVINA 20% RONDINELLA 5% MOLINARA

Masi Expertise Appassimento

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.



2012 Mazzano Amarone Della Valpolicella Classico DOC 16.0% Alc