

MASI®



COSTASERA AMARONE CLASSICO 2013

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 wine-making 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.

2013 vintage	A vintage with rainfall well above average for the last few years in winter and with not particularly stable temperatures. Spring on the other hand was cold with temperatures generally lower than normal and plentiful rainfall. This led to budding being delayed by about 10-15 days. The abundant rain in the month of May and in parts of June gave way to an ideal summer with high temperatures, which were in fact above the norm for the month of July. This meant the grapes had ideal ripening conditions and were guaranteed to have good levels of acidity and to have accumulated good sugar levels. Picking began on 20th September.
Tasting notes	Deep ruby red with brilliant reflections. Intense and elegant aromas of cherry and plum jam with spicy hints of cinnamon and cloves. Firm structure but very soft on the palate with velvety tannins and a marked acidity that balances the alcohol level well. Attractively long and full flavoured with a fruity finish and soft spiciness.
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 14.85 % by vol., residual sugar 6.5 g/l, dry extract 34.4 g/l, total acidity 5.91 g/l, pH 3.5.



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