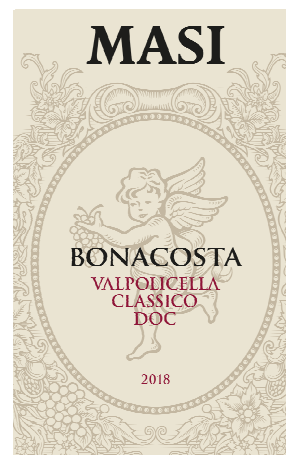


MASI®

BONACOSTA VALPOLICELLA CLASSICO 2018

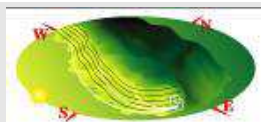


“As friendly as a favourite brother’s house”, was how Hemingway described Valpolicella. Masi makes this modern-styled wine from traditional Veronese grape varieties (Corvina, Rondinella, and Molinara). Excellent with many dishes, from soups to grilled meats; delicious with pasta too.



Classification	Valpolicella Classico DOC.
Origin	Masi vineyards in the hills of the historic Valpolicella Classico zone. Red calcareous sediments on basalt.
Grape varieties	70% Corvina, 25% Rondinella, 5% Molinara.
Vinification	The grapes are harvested separately (mid September for Molinara and Rondinella, end of September for Corvina). Fermentation at controlled temperatures (25-28°C) using selected yeasts. Contact with the skins lasts 16 days for Corvina, 10 days for the other grapes. Fermentation lasts 20 days in total, and is followed by complete malolactic fermentation.
Maturation	4 months in 60-90 hl. Slavonian oak barrels. 20% of the Corvina is aged in new Allier and Slavonian small oak casks.
Ageing potential	3 years.

2018 vintage	Although the 2017 wine-growing year was among the poorest in the last fifty years, in 2018 we returned to average values with reference to full production years. The 2018 wine-growing year has been characterised by a sometimes tropical spring climate, with strong and abundant rainfall alternating with hot and sunny days. Temperatures in general above the seasonal average have led the shoots to thrive. Despite the frequent rainfall, total precipitation was not above the seasonal average, guaranteeing an extremely healthy crop and at the same time an increase in terms of quantity, up 10% compared to 2017.
Tasting notes	Bright red with purple tinges. Full bouquet with aromas reminiscent of cherries and green pepper. Smooth on the palate with delicate tannins and good acidity to give excellent freshness of taste. Long, fruity finish.
Food pairings	Versatile enough to go with many dishes. Perfect with soups, pasta and risottos. Very good with both simple and more substantial dishes based on red meat, or with fresh cheeses. Recommended drinking temperature 18° C (64° F).
Data analysis	Alcohol 12.34% vol., sugars 2.4 g/l, dry extract 26.1 g/l, total acidity 5.30 g/l, pH 3.41.



Bonacosta: refers to the area at the foot of the same slopes where we grow the grapes for Amarone. Here the gentle slopes are richer in top-soil and the vineyards benefit from soft valley breezes and an excellent exposition. *“As friendly as a favourite brother’s house”* was how Hemingway described Valpolicella.

MASI TECHNICAL GROUP – April 2019