

# MASI®

## BROLO CAMPOFIORIN ORO 2015



**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.

<b>Classification</b>	Rosso del Veronese IGT.
<b>Origin</b>	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.
<b>Grape varieties</b>	80% Corvina, 10% Rondinella, 10% Oseleta.
<b>Vinification</b>	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.
<b>Maturation</b>	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.
<b>Ageing potential</b>	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.

<b>2015 vintage</b>	Hot summer, mostly, with temperatures above the seasonal average and an almost total absence of rain. Strain put on the vines by consequent lack of water increased polyphenols and sugars: vines are noted for their capacity to survive in difficult climatic conditions. The final phase of maturation was therefore excellent which led to the picking of healthy and mature grapes, in an ideal state for vinification, with notable complexity of aromas. Quantities were 10% above the average over the previous 10 years. The harvest began 10 days early: on 7th September for the red grape varieties. As expected, the vintage was exceptionally good and valued 5 stars by the Masi Technical Group.
<b>Tasting notes</b>	Bright ruby red colour with light purple tinges. The nose features elegant aromas of ripe red fruit, cherries and plums, followed by smells of spice. On the palate it has a good structure and good balance: the soft and enveloping tannins are well balanced with supporting acidity. The enduringly persistent finish is characterized by intense and pleasant notes of red fruit jam and sweet spices.
<b>Food pairings</b>	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).
<b>Data analysis</b>	Alcohol 13.72% by vol., residual sugar 0.5 g/l, dry extract 30.6 g/l, total acidity 5.30 g/l, pH 3.56.

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