MASI

THE VENETIAN ART OF WINEMAKING

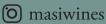


With roots in Valpolicella Classica, Masi produces and distributes Amarone and other premium wines inspired by the values of the Venetian territories.

The Masi story began in 1772 when the Boscaini family acquired prestigious vineyards in the small valley called "Vaio dei Masi", which is the origin of the

company's name.

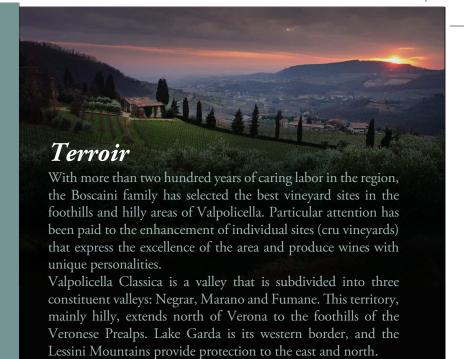




f MasiWineExpirience

Via Monteleone 26 37015 Sant'Ambrogio di Valpolicella (Verona) - Italy

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MADE RESPONSIBLY TO BE ENJOYED RESPONSIBLY





Indigenous grapes

The Veneto region in general, and Verona in particular, pose a rich heritage of grape varieties. Over time, however, only three of these: Corvina, Rondinella, and Molinara have played an important role in the production of Valpolicella's most typical wines.

Corvina – the most important variety in the region— provides body, delicate aromas, reddish-purple color, and characteristic hints of ripe cherries.

Rondinella –provides tannic structure, color, and a refined bouquet.

Molinara –gives the wine freshness, acidity, and strong spiciness.



OUR WINES

Costasera

Amarone della Valpolicella Classico DOCG

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara

Origin: Veneto, in the historic Valpolicella Classico.

Type of Soil: Friable red limestone with cretaceous period marl.

Ageing Potential: 30-35 years



Riserva Costasera

Amarone della Valpolicella Classico DOCG Riserva

Grapes: 70% Corvina, 15% Rondinella, 10% Oseleta, 5% Molinara

Origin: Veneto, in the historic Valpolicella Classico.

Type of Soil: Loose red soil on Eocene limestone and tight packed red soil on basalt.

Ageing Potential: 30-35 years



Campofiorin

Rosso del Veronese IGT

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara

Origin: Vineyards in the stream-filled valleys of the Veronese hills.

Type of Soil: Very deep alluvial terrain on eocenic limestone.

Ageing Potential: 15-20 years



Brolo di Campofiorin

Rosso del Veronese IGT

Grapes: 80% Corvina, 10% Rondinella, 10% Oseleta

Origin: Veneto.

Type of Soil: Very deep alluvial soil on eocenic limestone.

Ageing Potential: Up to 20 years.



Bonacosta

Valpolicella Classico DOC

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara.

Origin: Valpolicella Classico zone.

Type of Soil: Red calcareous sediments on basalt.

Ageing Potential: 3 years



Masianco

Pinot Grigio delle Venezie DOC

Grapes: : 85% Pinot Grigio, 15% Verduzzo

Origin: Friuli, Venezia.

Type of Soil: Mainly calcareous sediments on basalt and clayey ground.

Ageing Potential: 3 years



Technical group

Co-ordinated by Raffaele Boscaini, Masi Technical Group includes experts from different disciplines – agronomists, oenologists, and experts in quality control, marketing and sales – and works with national and international institutions and universities to generate outstanding winemaking knowledge and progress for the region.

As a historic producer open to change through innovation, Masi has created groundbreaking expertise in the Appassimento technique. The Masi Expertise Appaxximento logo on wine labels attests to Masi's specialization in Appassimento in the 21st century, ensuring the authenticity and quality of the wine.



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