

# MASI®

## RISERVA COSTASERA AMARONE CLASSICO 2013

Vegan  
friendly



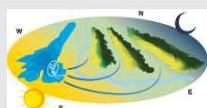
**O**SELETA® is the grape that gives character to this particular cuvée of Costasera, Masi's emblematic Amarone made out of grapes from the hillside vineyards that face "towards the evening" ("a sera" in Italian). It is also special because of its longer grape appassimento period (more than 120 days) and for its lengthy maturation in special casks, some of them made of new wood.

<b>Classification</b>	Amarone della Valpolicella Classico DOCG Riserva.
<b>Origins</b>	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.
<b>Grape varieties</b>	70% Corvina, 15% Rondinella, 10% Oseleta, 5% Molinara.
<b>Vinification</b>	Amarone is made using the ancient "appassimento" (partial grape drying) method in use since Roman times. At the end of September/beginning of October the best bunches from the hillside vineyards are picked and laid out on traditional bamboo racks ("arele") in special lofts where the natural drying process is controlled by the NASA system. By the middle of February the grapes have lost about 40% of their weight and have acquired great concentration. Of the grapes used, only the Corvina grape is subject to a slight natural attack of "botrytis" (noble rot). The Oseleta grapes confer greater tannic structure and deeper colour to the wine after drying. The grapes are pressed gently after partial destalking and fermented for 45 days in large Slavonian oak barrels or in stainless steel vats at ambient cellar temperatures. The final fermentation takes 35 days in 30-40 hectolitre barrels, induced by the inoculation of selected yeasts highly resistant to alcohol and the malolactic fermentation.
<b>Maturation</b>	38-40 months in 600-litre Slavonian and Allier oak casks (1/3 new, 1/3 2nd passage, 1/3 3rd passage). Six months bottle ageing minimum.
<b>Ageing potential</b>	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.

<b>2013 vintage</b>	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.
<b>Tasting notes</b>	Thick, deep, ruby red in colour. Elegant and intense aromas of ripe berry fruit, and fruit preserved in spirit accompanied by delicate hints of cocoa and cinnamon. Firm and full bodied structure on the palate, with silky tannins, smooth alcohol and a refreshing acidity to give balance and measure. Very long on the finish with tastes of marasca cherries and cinnamon.
<b>Food pairings</b>	Majestic, complex and elegant wine, with great ageing potential. Good with red meat, game and mature cheeses. Excellent finale to a meal. Serve at 18°C.
<b>Data analysis</b>	Alcohol 15.46 % vol., sugars 6.4 gm/l, dry extract 37.8 gm/l, total acidity 6.14 g/l, pH 3.51.



**Costasera:** vineyard slopes facing the sunset in the Valpolicella Classica area provide the grapes for the most classic Amarone. Here, where the days are longest, the vines facing Lake Garda benefit from the extra light reflections and the mild climate. The **Riserva** particularly benefits from the use of the Oseleta grape and its long ageing period in special casks.