

**MAASI**<sup>®</sup>  
AGRICOLA



**MASI**  
CANTINA PRIVATA  
BOSCAINI  
COLLEZIONE GRANDI ANNATE  
AMARONE  
CLASSICO 1995

# History of Amarone

1. Recioto- the starting point 2<sup>nd</sup> century BC
2. History of Amarone 1936-2010
3. Amarone today, a unique wine
4. Oseleta
5. Tasting:
  - 2013 Masi "Costasera" Amarone della Valpolicella Classico DOCG
  - 2003 Masi "Costasera" Amarone della Valpolicella Classico DOC
  - 1997 Masi "Costasera" Amarone della Valpolicella Classico DOC
  - 2012 Masi "Osar" Rosso del Veronese IGT
  - 2014 Masi "Angelorum" Recioto della Valpolicella Classico DOCG

# History of Amarone- Recioto

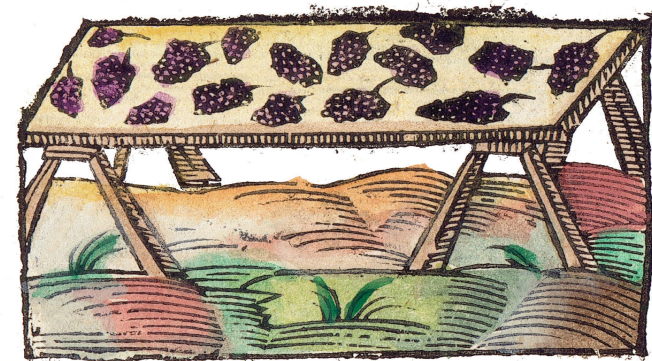
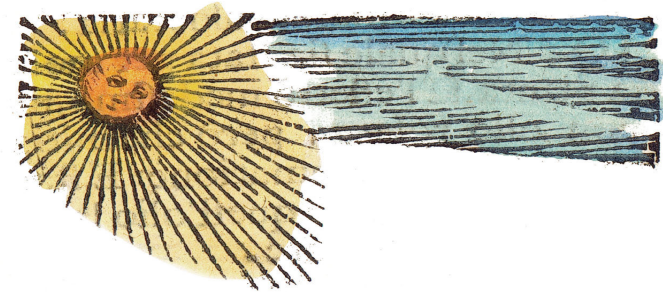
- The history of Amarone is linked to the history of Recioto, the “father “ of Amarone
- Romans had a deep appreciation for sweet wines, even at times adding honey and spices
- 2<sup>nd</sup> century BC, Columella, a prominent Roman agricultural writer, mentioned the grape “retica” that produced a full bodied red wine



# History of Amarone- Recioto

- In the south the Romans praised the sweet wines from sun withered grapes (*Passito di Pantelleria Pantelleria*. Sun dried Zibibbio)
- *Sciaccheta* Cinque Terre Sciaccheta. Liguria. Made from primarily from Bosco or Vermentino
- Romans also discovered through their conquests “straw” wines made in Croatia, Greece and Austria

V V A P A S S A .



*Sunt VV Æ PASS Æ stomacho, iecorique salubres,  
Subducunt aluum, pulmones inde iuuantur ;*

# History of Amarone

- Romans understood that the north had the same potential as the south ( Rhaetians Wines)
- Romans required wines with high alcohol that could survive the long journeys of such an expansive empire
- In Northern Italy, however, and in particular the Veneto, where conditions were cooler and humid, grapes were left to dry indoors in built structures later to named “fruttai



# History of Amarone

- Continued mentions of “reticum” from Cato (234 BC – 149 BC), Virgil (70 BC – 19 BC) and Pliny (23 AD – 79 AD)
- Svetonius (70 AD – 122 AD) states that the **Emperor Augustus** himself appreciated it (“*De Vita Caesarum*” – About the life of Emperors).
- Virgil referred to the wine as “reticum”





# History of Amarone

- Cassiodorus, minister of Theoderic the Great, king of the Ostrogoths, in a letter describes a wine produced in Verona with dried grapes. He suggests to his king to try, once there, this wine «...*dense and fleshy... with a regal colour and an incredible sweetness...*».
- He Began to refer to the wine as Acinaticum
- Eventually went back to reticum and evolved into Recioto



# History of Amarone

- Naturally sweet wines like Recioto are quite easily obtained today by stopping the fermentation of yeasts.
- In the past, this was not always achieved with ease
- It was not uncommon for sweet wines to continue to ferment until all sugars were converted to alcohol
- The results were perceived to some as disappointedly bitter if the expectation was for a sweet wine



# History of Amarone

- Some say the genesis of Amarone was discovered from a neglected barrel of Recioto. No clear records. Most say the first bottling occurred in 1936 from the cellars of Villa Novare
- In the cellars the words what is now know as Amarone where declared
- Still, sweet wines were still in vogue and the dry versions were used primarily for cooking



# History of Amarone

- The bitter, austere, dry version of Recioto was first marketed and traded in the early 1950's and became known as Recioto Amaro or Amarone Recioto della Valpolicella as later designated in 1968 when DOC status was achieved
- Only a handful of producers were dedicated to Amarone production



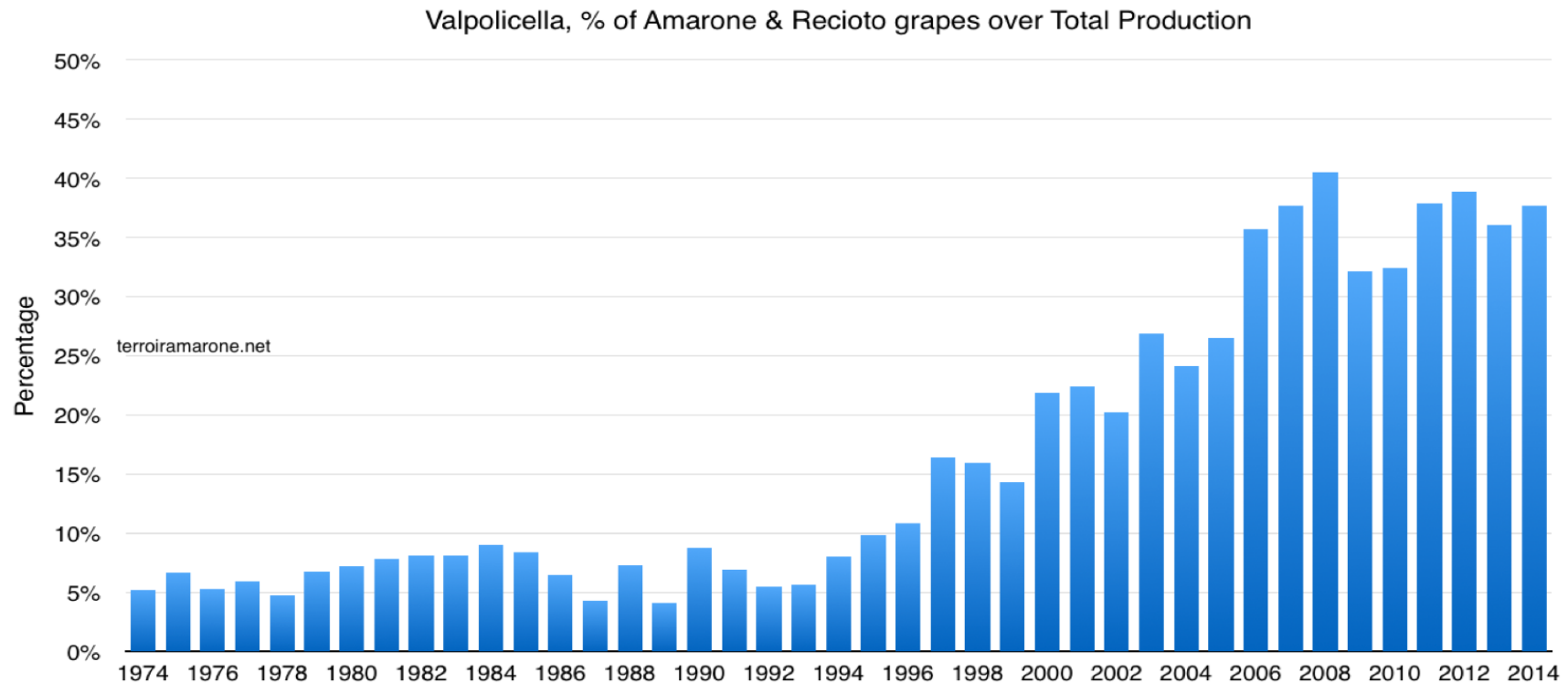
# History of Amarone

- Two labels caused confusion: Recioto della Valpolicella Classico & Amarone Recioto della Valpolicella Classico
- 1990 Amarone finally gained independence from Recioto and new label changes occurred.



# History of Amarone

- On the heels of two stellar vintages, 1988 and 1990, combined with the rise in value of two great wines of Italy: Barolo and Brunello, Amarone experienced an international “explosion” in terms of recognition, production and new producers



# History of Amarone

- 1980's saw the release of the first "Modern" Amarone that used commercial yeasts accelerating fermentation and eliminating the risks of oxidation that traditional long fermentations yielded
- 1990's introduction of climate controlled drying lofts, better selection of key varieties a departure from the traditional field blends



# Evolution Of Amarone - 1

## Old Style Amarone

- **Viticulture:**
  - exasperated selection of the bunches
  - casual grapes blend
- **Appassimento:**
  - very long drying periods
  - occurrence of botrytis left completely to chance and to natural conditions
- **Vinification:**
  - rustic technology
  - long haphazard fermentations
- **Barrel ageing:**
  - very long times
  - exclusive use of large old oak barrels

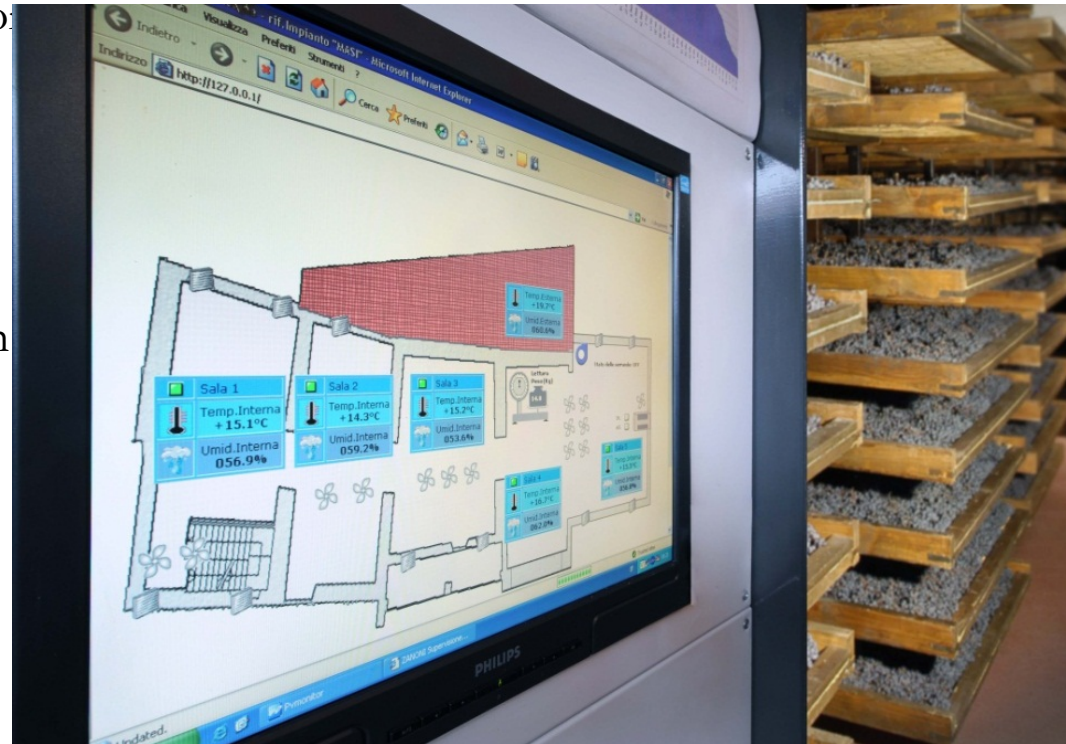


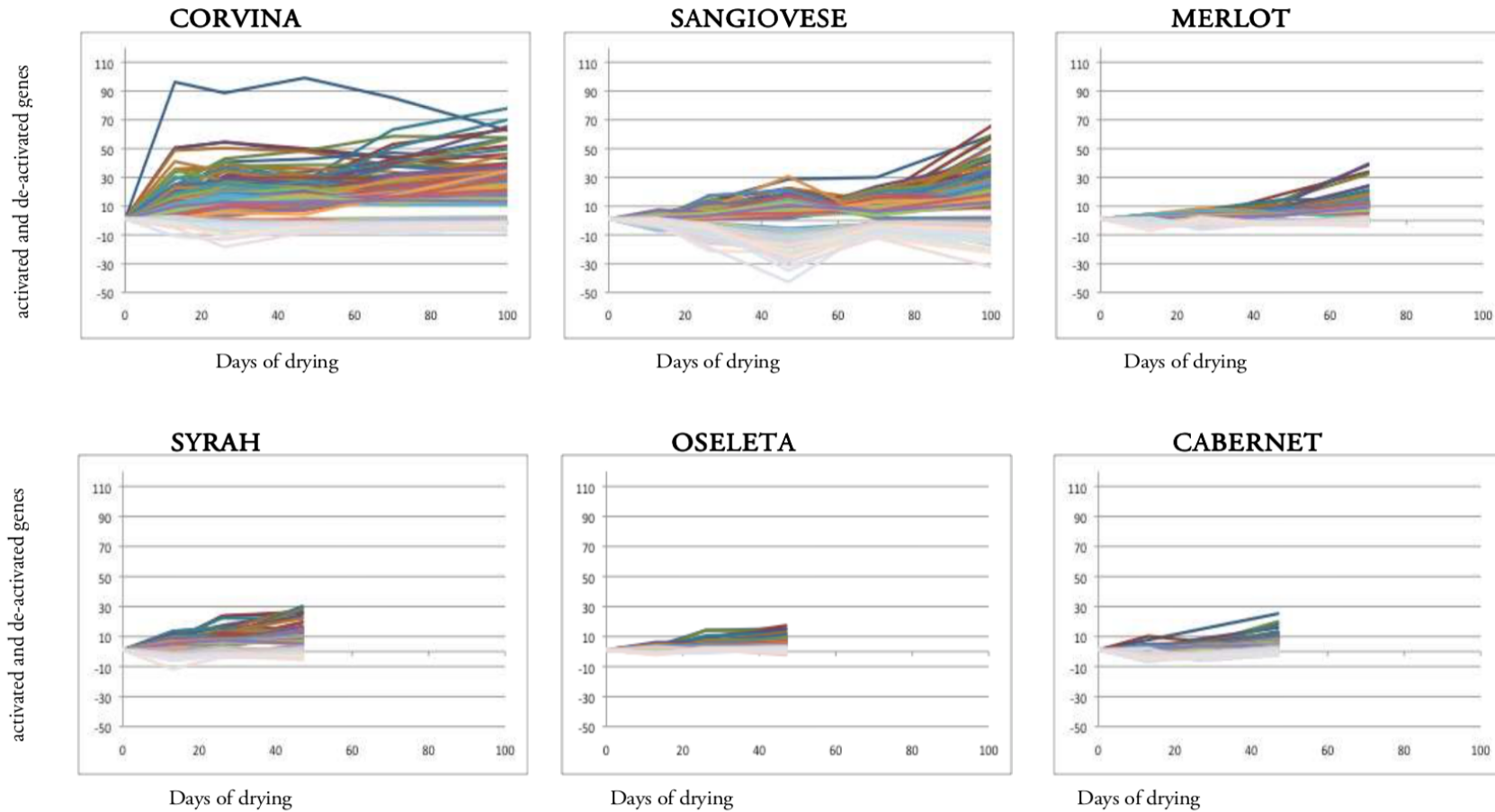


# Evolution Of Amarone - 2

## Modern Style Amarone

- **Viticulture:**
  - Constant modernisation and rationalisation in viticultural technique
  - increased percentage of Corvina
- **Appassimento:**
  - natural drying aided by technology
  - temperature, humidity, ventilation and weight loss are controlled by NASA system
- **Vinification:**
  - biotechnologies (selected yeasts)
  - regular and shorter fermentations
  - malolactic fermentation under control
  - maximum concentration, minimum oxidation
- **Barrel ageing:**
  - shorter times
  - use of smaller casks like „fusto veronese“ and new wood





*Fig. 3 - Levels of gene activity during appassimento for each variety examined.*



XXII MASI SEMINAR  
SATURDAY 10TH APRIL, 2010 - 44<sup>th</sup> VINITALY

## CLIMATE CHANGE AND *APPASSIMENTO* EFFECTS ON VINTAGE QUALITY FOR AMARONE AND OTHER WINES MADE WITH SEMI-DRIED GRAPES

MASI TECHNICAL GROUP RESEARCH WITH TASTING OF 5 STARS VINTAGES  
COSTASERA AMARONE AND CAMPOFIORIN 1990-1995-2006-2007



## AMARONE: WHEN ROT BECOMES NOBLE

The effect of botrytis in its saprobe form during the appassimento and vinification processes of the classic Amarone grape blend.

XXI TECHNICAL SEMINAR  
Saturday, April 4th 2009 - 43<sup>rd</sup> Vinitaly



XXVI TECHNICAL SEMINAR  
MONDAY 7TH APRIL 2014 - 48TH VINITALY

## A GREAT AMARONE TAKES TIME: LONG APPASSIMENTO ENHANCES THE AROMAS

RESEARCH BY THE MASI TECHNICAL GROUP IN COLLABORATION WITH UNIVERSITY OF VERONA AND  
FONDAZIONE EDMUND MACH, FOLLOWED BY A TECHNICAL TASTING



XXIII MASI SEMINAR  
SATURDAY 9TH APRIL, 2011 - 45° VINITALY

## IN THE GENETICS: THE SECRETS OF AMARONE REVEALED COMPARATIVE STUDY OF GRAPE VARIETALS UNDERGOING APPASSIMENTO WITH TRANSCRIPTOME AND METABOLOMIC ANALYSIS

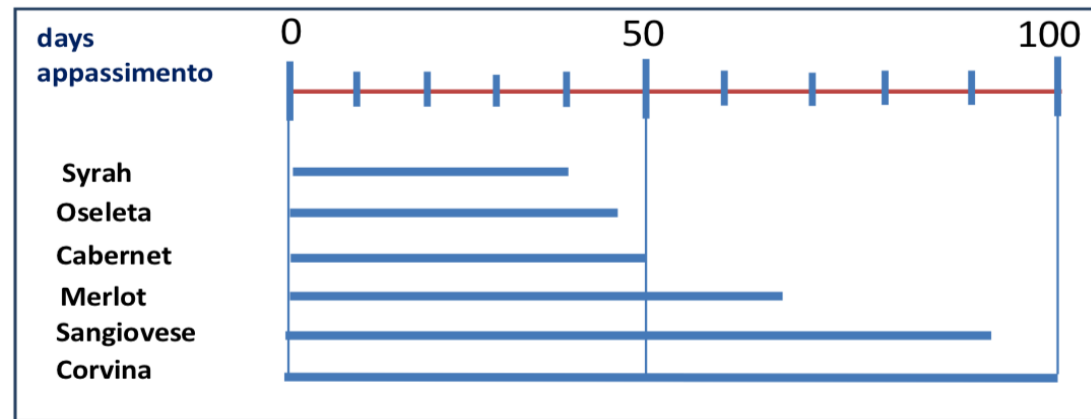
RESEARCH CARRIED OUT BY MASI TECHNICAL GROUP AND UNIVERSITY OF VERONA  
TECHNICAL TASTING



**The first observation**, perhaps a banal one, but important, is about the different speeds of appassimento shown by the different grape varieties tested.

There is no doubt that different grape varieties given the same appassimento treatment behave in different ways. Fig. 1 illustrates the progression of weight loss with 6 varieties and shows each variety dehydrating at a different rate.

The time differences involved are not negligible: losing 30% weight takes 40 days for Syrah, about 50 for Cabernet and Oseleta, 70 days for Merlot, but about 90 days for Sangiovese and 100 for Corvina.



*Fig. 1 - Number of days necessary for grapes to lose 30% weight during appassimento.*

**The second observation** comes from the research carried out in collaboration with the Department of Biotechnologies at the University of Verona in which it was shown that different grape varieties undergo different levels of gene activity and support different gene behaviour during appassimento (Technical Seminar 2011).

The fact that numerous genes are active in grapes that have already been picked shows that their function is as the production mechanisms for specific proteins whose purpose is to facilitate specific aspects of the cellular metabolism of the grapes; in practice this means that some grape constituents are modified while others are being created.





**MASI**<sup>®</sup>  
AGRICOLA



# Vintage Assessments

- Masi indicates \*\*\*\*\* on the label

## LEGEND:

nc = not classified

Other \*\*\*\* or \*\*\*\*\* star vintages were: 1946, 1948, 1952, 1953, 1955, 1957, 1958, 1962, 1964, 1967, 1969, 1971, 1974, 1976, 1979, 1983, 1985, 1988.

NB: In 2002 only one wine was produced (Amabile degli Angeli Recioto) due to the violent hailstorms on August 4th. The \*\*\* rating therefore applies only to this wine

## SOURCES:

- Masi Technical Group (ratings: \*nc \*\*fair \*\*\*good \*\*\*\*very good \*\*\*\*\*excellent)
- Gambero Rosso “Vini d’Italia” (ratings: ° to ° )
- Bruno Donati for Unione Italiana Vini (\*nc \*\*fair \*\*\*good \*\*\*\*very good \*\*\*\*\*excellent)

Vintage	Masi Technical Group	Enotria	Gambero Rosso
1988	*****		• • • • •
1989	***		• •
1990	*****		• • • • •
1991	***		• • •
1992	**	*	•
1993	****	****	• • • •
1994	****	**	• • •
1995	*****	*****1	• • • • •
1996	***/****	**	• • •
1997	*****	*****	• • • •
1998	***	*****	• • •
1999	****	***	• • •
2000	****	*****1	• • • •
2001	****	***	• • • • •
2002	nc/nb	**	• •
2003	****	****	• • •
2004	****	****	• • • •
2005	****	****	• • • •
2006	*****	Annata storica	• • •
2007	*****	*****½	• • • • •
2008	***/****		• • • •

# Amarone, A Unique Wine



A. Production area



B. Local grape varieties



C. Winemaking technique



D. Wine characteristics

# Production Area







**MASI**<sup>®</sup>  
AGRICOLA



**MASI**<sup>®</sup>  
AGRICOLA







# Local Grape Varieties



## **CORVINA (must be 45-95%)**

- reinforces the character of the wine
- adds little to either colour or tannin content
- the most susceptible grape to glycerol forming Botrytis (Noble Rot) during *appassimento*

## **RONDINELLA (must be 5-30%)**

- gives the wine colour, tannins and typical aromas
- resistant to Botrytis during *appassimento*

## **MOLINARA (optional addition of up to 10%)**

- gives supporting acidity and unusual drinkability to the great structure of Amarone

## **OSELETA (optional addition of up to 10%)**

- gives great tannic concentration and exceptional colour
- a native grape rediscovered by Masi in the 1980s

# THE BLEND

ACCORDINGLY TO THE PDOs POLICY OF PRODUCTION



## MANDATORY VARIETIES



45%

CORVINA

5%

RONDINELLA

95%

30%

STRICTLY INDIGENOUS VARIETIES, GROWN EXCLUSIVELY IN VERONA PROVINCE. THEY CAN FORM THE ENTIRE BLEND BY THEMSELVES



## RECOMMENDED VARIETY

0%

CORVINONE

50%

IT CAN BE USED INSTEAD OF CORVINA ONLY



## AUXILIARY VARIETIES



0%

OF VERONA

15%

15% OF THE BLEND CAN BE COMPOSED OF ALLOWED VARIETIES OF VERONA, WHILE 10% OF THE AUTOCHTHONOUS VARIETIES OF ITALY

0%

OF ITALY

10%



Oseleta

# History of Amarone- Oseleta

- **Oseleta** is an ancient, native Veronese variety rediscovered by Masi in the Eighties. It had long been deleted from Italian ampelographic rolls, as it was considered extinct. One reason being that its very low yield meant that it fell from favour at the time of post-phylloxera replanting.
- In 1985, Masi planted the first two hectares of Oseleta in three vineyards. In the meantime, the grape began to attract interest from others, especially after Masi held two technical seminars on the theme of Oseleta at Vinitaly.
- In 2000 Oseleta was reinserted into the national ampelography as a typical Venetian variety suitable for improving red wines.

# History of Amarone- Oseleta

- Later, in 2003, it was given official recognition in the regulations for the production of Valpolicella and Amarone.
- Today, Oseleta provides interesting new possibilities for modernisation and characterisation throughout Veronese and Venetian winemaking. With its small grapes and relatively large pips, plus its modest yield in the vineyard, Oseleta produces around 30% less juice than other varieties after pressing. The advantages of Oseleta are its thick and dark skin, which gives deep colour to the wine and aromas of wild berries, plus the pips, which provide attractive tannins when perfectly ripe.

# Winemaking Technique

## IN THE VINEYARDS:

- Just hillside vineyards
- Preferred orientation: south, south-west

## IN THE DRYING LOFT:

100% *appassimento* of the grapes

- Long drying process (from end of September to end of January)
- Light attack of Botrytis
- Weight loss (35-40%)

## IN THE CELLAR:

- Soft crashing of semi-dried grapes
- Long on-skin fermentation at natural winter temperatures
- Completing first and malolactic fermentations in large casks (60-90 hl)
- Maturation in *fusto veronese* (600 l barrels), from two to four years, depending wine type











**MASI**<sup>®</sup>  
AGRICOLA



**MASI**<sup>®</sup>  
AGRICOLA



MASI

MASI

MASI

MASI

**MASI**<sup>®</sup>  
AGRICOLA



**MASI**<sup>®</sup>  
AGRICOLA

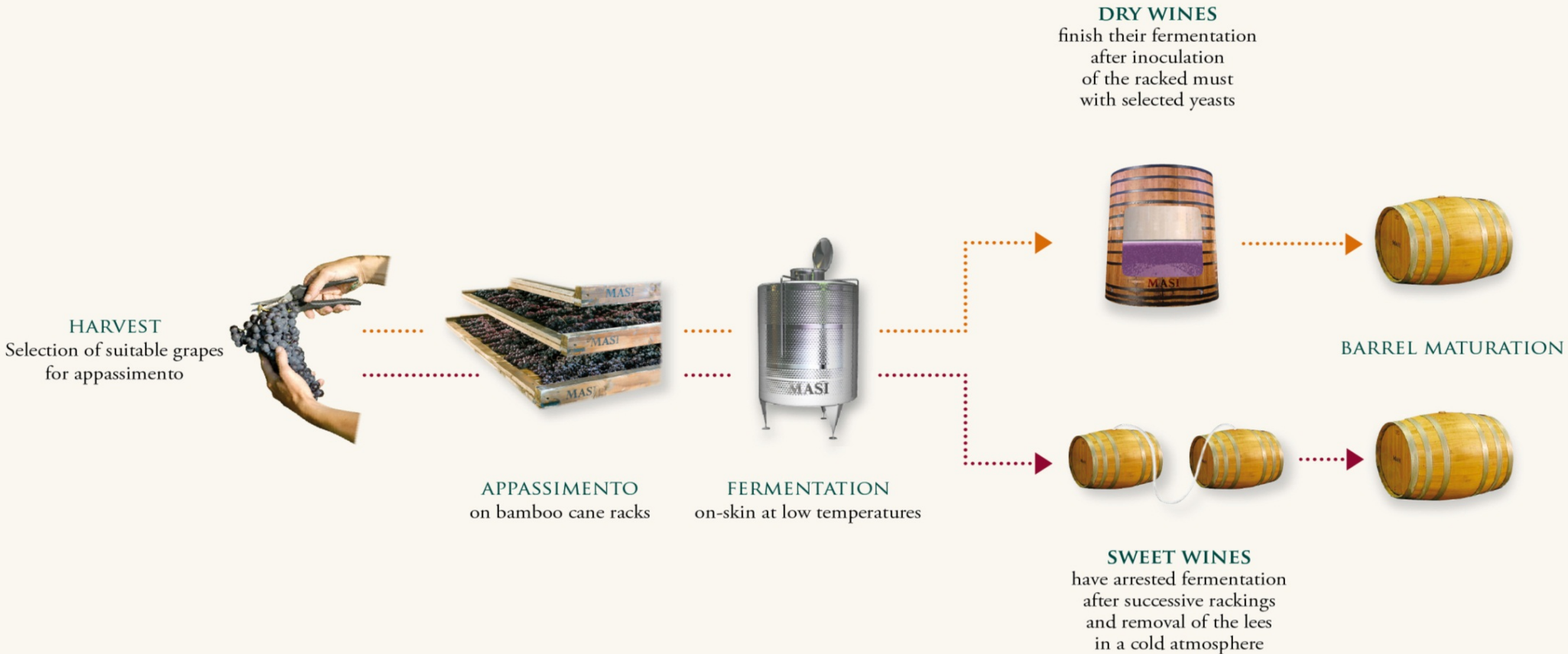


**MASI**<sup>®</sup>  
AGRICOLA

Corvina: 100 days appassimento



# 100% Appassimento Procedure for Production



# Wine Characteristics

- Wine with outstanding nobility, balance and strength
- Well rounded and velvety without excessive tannins or acidity
- High glycerine content gives great drinkability and softness
- High alcohol content
- Long ageing potential
- Over time: unusual maturation curve in bottle and complex aroma evolution
- Climatic conditions during the growing and *appassimento* phases make the difference between each vintage



# Significant Production Rules

## Amarone della Valpolicella DOCG

- Minimum potential alcohol level at harvest: 11.0%
- After harvest, grapes must be air-dried to achieve a minimum potential alcohol level of 14% and cannot usually be vinified until December 1 (though most producers wait until January or February)
- Minimum alcohol level: 14.0%
- Residual sugar: Maximum 12 g/l (1.2%) for a 14.0% alcohol wine, with a sliding scale up to about 16 g/l (1.6%) for higher alcohol levels
- Aging: For normale, minimum 2 years for Riserva, minimum 4 years (ERD = November 1, V+4)

# Tasting

- 1) 2013 Masi “Costasera” Amarone Della Valpolicella Classico DOCG
- 2) 2003 Masi “Costasera” Amarone Della Valpolicella Classico DOC
- 3) 1997 Masi Amarone Della Valpolicella Classico DOC
- 4) 2013 Masi “Costasera” Amarone Della Valpolicella Classico DOCG  
Riserva
- 5) 2012 Masi “Osar” Rosso Del Veronese IGT (100 % Oseleta)
- 6) 2014 Masi “Angelorum” Recioto Della Valpolicella Classico DOCG

## COSTASERA AMARONE CLASSICO 2013



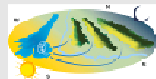
*The slopes facing the sunset are the best ones in Valpolicella Classica for producing high-quality Amarone. Here, where the day is longer, the vines that face Lake Garda benefit from the reflection of its light and from its mild climate. Amarone is a unique wine due to its origin, ancient grape varieties 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.*



<b>Classification</b>	Amarone della Valpolicella Classico DOCG.
<b>Origin</b>	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.
<b>Grape varieties</b>	70% Corvina, 25% Rondinella, 5% Molinara.
<b>Vinification</b>	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.
<b>Maturation</b>	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.
<b>Ageing potential</b>	30-35 years.
<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>	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.
<b>Food pairings</b>	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).
<b>Data analysis</b>	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.



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.



Costasera: the slopes which face the sunset are the best ones in Valpolicella Classica for producing a high-quality Amarone. Here, where the day is longer, the vines, which overlook Lake Garda, benefit from the reflection of its light and its milder climate.





# MASI

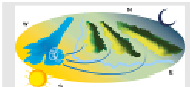
VECCHIA ANNATA  
OLD VINTAGE

## COSTASERA AMARONE CLASSICO 1997

*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). This Amarone Classico expresses a particular majesty and complexity. Ideal with red meats, game and mature cheeses. An excellent wine for the end of the meal and for ageing.*



<b>Classification</b>	Amarone della Valpolicella Classico DOC.	<b>FOOD PAIRINGS</b>  Amarone is a full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses, such as parmesan. Generally considered a wine for meditation, it is a great after-dinner wine. Recommended drinking temperature 20°C (68° F).
<b>Origin</b>	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 crumbly red calcareous (limestone) with cretaceous period marl.	
<b>Grape varieties</b>	70% Corvina, 25% Rondinella, 5% Molinara.	
<b>Vinification</b>	Amarone is the product of the wine-making method well known to the Romans called "appassimento" (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. At the end of January the grapes weigh 35-40% less and have concentrated sugars. This time only the Corvina grapes were naturally attacked by noble rot. The processes that follow are: soft pressing; partial destalking; 45 days fermentation in large Slavonian oak barrels of 30-40 hl at low, natural temperatures; alcoholic fermentation for 35 days in the presence of selected alcohol resistant yeasts; malolactic fermentation.	
<b>Maturation</b>	24 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.	
<b>Ageing potential</b>	Up to 35 years.	
<b>1997 vintage</b>	The winter was particularly dry (110 days of drought) and quite cold (min. temperature of -10°C). The temperature in March rose abruptly (between 20° to 22° C.) and the vines recommenced their growing cycle quite a bit earlier than normal. A hailstorm in July caused damages in a limited agricultural belt in Valpolicella, but thanks to the good climatic conditions that followed the threat of diseases was eliminated. In August and September it did not rain at all and the temperatures in September were considerably higher than the seasonal average: the grape harvest therefore took place more than a week earlier than usual. Grapes in Valpolicella had excellent sugar level, very good concentration and colour. Quantity was 15-20% less than the previous year. Low humidity levels, rare foggy days and a marked variation between day and night temperatures during the winter season allowed an optimum drying of the grapes which continued till the 20th of January. The grapes were perfectly healthy and showed an excellent sugar content.	
<b>Tasting notes</b> (MTG update June 2009)	Deep opaque ruby red with thin brown edges. Characteristic cherries in spirit aromas on the nose with a distinct hint of carruba. Soft and pervasive at the same time on the palate with hints of cooked cherries and jam. Good level of acidity and tannins on the finish helps to keep the flavours clean and attractive.	
<b>Data analysis</b>	Alcohol 15.19 % by vol., residual sugar 6.4 g/l, dry extract 33.7 g/l, total acidity 5.90 g/l, pH 3.67.	



Costasera: the slopes which face the sunset are the best ones in Valpolicella Classica for producing a high-quality Amarone. Here, where the day is longer, the vines, which overlook Lake Garda, benefit from the reflection of its light and its milder climate.

# MASI®

## RISERVA COSTASERA AMARONE CLASSICO 2013

Vegan  
friendly

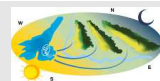


**OSELETA®** is the grape that gives character to this particular cuvée of Costasera, Masi's emblematic Amarone made out of grapes from the hillside vineyards that face "towards the evening" ("a sera" in Italian). It is also special because of its longer grape appassimento period (more than 120 days) 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.
<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 g/ml, dry extract 37.8 g/ml, total acidity 6.14 g/l, pH 3.51.

MASI EXPERTISE  
APPASSIMENTO  
Luca Boscaioni

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.



**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.



## OSAR 2012

The Boscaini family keeps a unique collection of fine wines in its private cellars, produced in limited quantities and only in the best years, which the family likes to share with lovers of Masi wines.

*Osar is produced principally from the ancient Veronese variety Oseleta, rediscovered and replanted by Masi. This grape, with its extraordinary concentration, colour and tannin content, produces a wine of modern style, with a structure and complexity not usually to be found in the Verona area. Ideal with red meats, game and mature cheeses.*



<b>Classification</b>	Rosso del Veronese IGT.
<b>Origin</b>	Selected hillside vineyards in the communes of Marano, Sant’Ambrogio and Bussolengo, chosen for suitability to this variety. Mostly alluvial and stony soil.
<b>Grape varieties</b>	100% Oseleta.
<b>Vinification</b>	We take advantage of one of the characteristic qualities of the Oseleta grape - its well-known suitability for further maturation on the vine even after the normal time of harvest - in order to carry out a late harvest which gives the wine greater concentration, roundness and a higher level of alcohol. The destalked grapes are fermented at controlled temperatures, using selected yeasts (25 days on the skins). The malolactic fermentation follows immediately afterwards.
<b>Maturation</b>	24 months in high toast, new Allier oak barrels. Followed by at least 12 months bottle age.
<b>Ageing potential</b>	Long potential for ageing (15-20 years).
<b>2012 vintage</b>	The growing season in 2012 had mixed weather conditions. A dry and decidedly “warm” winter was followed by a very cold start to the spring. The hot, dry summer in turn accelerated the growing process, and ripening in some areas happened in the first ten days of September. The harvest began on the low levels from the 10th September and about one week later in the hills at 400m above sea level. High temperatures and the lack of precipitation over the summer caused a reduction in the quantity of grapes (-10%), but the quality remains excellent. Outstanding vintage.
<b>Tasting notes</b>	Deep red in colour, almost black, and impenetrable. Elegant aromas of berry fruit and spicy but delicate hints of liquorice on the nose. Good structure on the palate, with firm tannins to give character and balance the lively acidity and concentration of plummy fruitiness. Long and persistent on the finish.
<b>Food pairings</b>	A wine of great structure and complexity, suitable for drinking with red meats, game and mature cheeses. Serving temperature: 18°C.
<b>Data analysis</b>	Alcohol 14.35% by vol., residual sugar 0.8 g/l, dry extract 34.5 g/l, total acidity 5.76 g/l, pH 3.68.



**O**SELETA\* this local grape variety, long abandoned due to its low yields, was propagated from just four vines which provided the cuttings for Masi’s first planting in 1985, with further vineyards being established later. In 1990, Oseleta was first used as a secondary variety in “Toar”. After 15 years the vines are fully mature and produce top quality grapes. Masi offers wine lovers the chance to taste a varietal wine (100% Oseleta) and to discover its full potential and elegant personality.



# MASI®

## ANGELORUM RECIOTO CLASSICO 2014



*This traditional sweet dessert wine from the Valpolicella region is made from Corvina, Rondinella and Molinara grapes, grown in select hillside vineyards. The grapes are dried for three months and, after vinification, the wine is aged in oak barrels. A full-bodied red wine, with rich and complex aromas and a perfect balance of alcohol and sweetness. Serve with cheese, biscuits or cakes, or as an accompaniment for fireside conversations.*



<b>Classification</b>	Recioto della Valpolicella DOCG Classico.
<b>Origin</b>	Masi vineyards in the communes of Marano, Negrar and Sant'Ambrogio (historic Valpolicella Classico zone). The soil has mainly red calcareous sediments with cretaceous marl.
<b>Grape varieties</b>	70% Corvina, 20% Rondinella, 10% Molinara.
<b>Vinification</b>	Recioto is a product of the ancient winemaking method called "appassimento" (grape drying). At the end of September or the beginning of October the best bunches of grapes from hillside vineyards are picked and arranged in wooden boxes or on bamboo racks to dry out naturally. This takes place in farmhouse lofts with suitably large windows that allow good natural ventilation. After three months the grapes weigh 35-40% less and have a naturally enhanced concentration. The Corvina grape is the only variety to also be affected by botrytis ("noble rot"). After soft pressing and complete destalking the grapes ferment for 35 days in large Slavonian oak barrels, at low, natural temperatures. When racked the wine is sweet, thick, intensely fruity and a brilliant deep ruby colour.
<b>Maturation</b>	12 months in oak barrels of 25 hl, then minimum 3 months in bottle.
<b>Ageing potential</b>	5 years maintaining the sweet-fruity style. With longer ageing the style changes gradually, developing mature and refined spicy aromas. After 15 to 18 years, the flavour becomes similar to that of a Port.



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>2014 vintage</b>	2014 was a complex year, characterised by high levels of rainfall in the months of July and August, quite different to the average of the last 80 years. The weather changed for the better in September and October, with sunny days and relative humidity at between 50-80%, and no rain at all. This meant the grapes picked were ripe and healthy, suitable for vinification. Quantities were down however, at 15%-20% less than the average for the last 10 years. Harvesting began on the second half of September.
<b>Tasting notes</b>	Impenetrable, deep ruby red in colour with purple reflections. Intense and elegant aromas of candied fruit - prunes and figs particularly - on the nose mixed with cinnamon and chocolate spiciness. Soft, pervasive, and sweet without being cloying on the palate. Well integrated tannins to balance lively acidity. Long finish with hints of cherries in spirit at the end.
<b>Food pairings</b>	Recioto is a great after-dinner wine. Perfect with fruit desserts, shortbread and panettone. Also excellent with gorgonzola and other blue cheeses. Recommended drinking temperature 15° C (59° F).
<b>Data analysis</b>	Alcohol 13.70% by vol., sugars 73 g/l, dry extract 40.1 g/l, total acidity 7.32 g/l, pH 3.35.

Recioto is a sweet wine much loved by the Ancient Romans (Reticum). Masi makes it in three different styles - Angelorum is the traditional version. Recently, a modern use has been suggested as the basis for exclusive cocktails... try it!

