

# MASI®

## COSTASERA AMARONE CLASSICO 2006

*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). The Costasera Amarone 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>SERVING SUGGESTIONS</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>Wine making</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% 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 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; malolactic fermentation.	
<b>Ageing</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>	30-35 years.	

<b>2006 harvest</b>	Spring saw an unusual slowdown in the growth and gemmation phase of the vines in the face of unusually low temperatures for the time of year, which meant that the grape bunches formed were very loose structured, and consequently ideal for the appassimento process. Summer was hotter than normal, which helped create ripeness in the grapes and kept them sound and healthy. Temperature drops in the run-up to the harvest, with a wide variation of temperature between night and day, enhanced the aromatic content of the grapes. Grapes picked and laid out to dry in the drying-lofts had high concentrations of all measured substances, particularly the polyphenols, and higher sugar levels than normal. The initial phases of appassimento are the most crucial, and 2006 was blessed with particularly dry weather and cool nights. Corvina grapes, laid out to dry in preparation for use in Amarone, were subject to the usual attack of noble rot (about 10%) in the last days of December, thereby promoting the glycerine levels that give Masi Amarones their characteristic "illusion of sweetness". To sum up, excellent weather in the Verona district, both during the growth period of the vines and in the long appassimento period, helped give us better wines than normal.
<b>Tasting notes</b>	Deep, dark ruby red with thin violet tinges on the edges. Strong bouquet of baked fruit, plums and cherries, which provide the fruit flavours on the palate and are accompanied with attractive hints of coffee and cocoa. Excellent balance between supporting acidity and soft tannins that melt into an intriguing softness. Imposing structure and good alcoholic level gives this Amarone an attractively long finish.
<b>Analysis</b>	Alcohol 14.75 % by vol., residual sugar 10 g/l, dry extract 41.4 g/l, total acidity 6.25 g/l, pH 3.41.



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