

# MASI®

## MAZZANO AMARONE CLASSICO 2004

*Mazzano is an austere and majestic wine - the very essence of Amarone - which derives particular benefit from being aged in small oak barrels. The grapes come from an historic vineyard whose quality has been renowned since the XII century. It is delicious drunk on its own at the end of a meal, or with red meats, game, and with mature Pecorino and Parmesan cheeses. Its production is very limited.*



<b>Classification</b>	Amarone della Valpolicella Classico DOC.
<b>Origin</b>	Mazzano vineyard, in the commune of Negrar, 350-415 metres a.s.l. Exposure: NE-SW, following the contours of the hills; terraces supported by dry stone walls (marogne). Brown soil on eocenic marls.
<b>Grape varieties</b>	75% Corvina, 20% Rondinella, 5% Molinara.
<b>Wine making</b>	Amarone is the product of the ancient wine making method called "appassimento" (drying of the grapes). At the end of September or beginning of October the best bunches are laid on bamboo racks in the lofts of farmhouses in the vineyards, where large windows permit natural ventilation. By the middle of February the grapes weigh 35-40% less. They are partially affected by botrytis ("noble rot") due to the cooler climate of the high hills. After a delicate pressing, the dried grapes, still on their stalks, ferment for about 45 days in large Slavonian oak barrels, at low, natural temperatures (the season is very cold); then the wine continues to ferment until the sugar has been totally transformed into alcohol and the malolactic takes place.
<b>Ageing</b>	3 years in Allier and Slavonian oak barrels of 600 liters of first, second and third passage, then a minimum of 6 months in the bottle.
<b>Ageing potential</b>	35-40 years.

### SERVING SUGGESTIONS

Good with red meats, game, quail and other full flavoured foods. Excellent with strong cheeses such as parmesan and pecorino. Also a great after-dinner wine. Recommended drinking temperature 18° C (64° F).

<b>Harvest 2004</b>	The vegetative cycle during the first months of the year was normal. Although rain in June delayed ripening, it was made up for by a dry and hot climate in July. The grapes ripened successfully, thanks to the moderate rainfall and slightly higher than normal temperatures in the month of August. This mild climate continued right through the September – October harvest period. In Valpolicella the harvesting began slightly later than usual for the last few years: at the beginning of October. The bunches had clusters of healthy, well-spaced grapes, with good sugar content, good acidity, and excellent colour. Quantities were 10-15% above average. Climatic conditions during the appassimento were ideal.
<b>Tasting notes</b>	Opaque ruby red with faint brownish reflections. Powerful and elegant on the nose with aromas of cherries in spirit and plums with a hint of incense. Firm and magisterial on the palate with hints of bitter cherries and blueberries. The good alcohol level makes this very satisfying and supports a complex aftertaste with flavours that range from vanilla to chocolate with a surprisingly long finish.
<b>Analysis</b>	Alcohol 16.46% by vol., residual sugar 4.9 g/l, dry extract 36.9 g/l, total acidity 6.99 g/l, pH 3.51.

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