CUZZIOLGRANDIVINI

Masari

Italy - Veneto - Valdagno (VI)



AGNOBIANCO VENETO IGT

60% Riesling, 20% Garganega, 20% Durella

Production area: Valdagno
Terrain: Vulcanico, ricco di tufo e basalto
Harvest: manual
Vinification: The grapes are softly crushed and the must, after natural settling, is placed to ferment in large wooden vats
Refinement: The wine remains in contact with its own yeasts for about a year, followed by aging in the bottle for a few months
Color: bright yellow with greenish highlights
Fragrance: Floral, fruity, citrus scents and fascinating hints of herbs
Flavor: Fragrant, savory and persistent in the mouth
Alcoholic Grade: 12,5% vol

MASARI
VITICOLTORI NELLA VALLE D'AGNO

Ownership/Founders Massimo Dal Lago and Arianna Tessari
Start of Activity 1998
Vitiviniculture Traditional / Certified Organic
Hectares 10
Bottles produced 50.000



The Agno Valley stretches north of Vicenza on the border between the provinces of Verona and Trento and lies at the center of a unique vine-growing area consisting of intact soils protected to the north by the Little Dolomites. The vineyards extend in a high hill environment where they are embedded in a natural landscape embraced by forests and meadows. Masari was born in 1998, when Massimo Dal Lago and Arianna Tessari, unified their passion and experience, recovering vinegrowing in Agno Valley looking for old vineyards and local varieties to cultivate it with great attention and respect, by highlighting the two souls of the valley: the volcanic and calcareous ones. The wines strongly express the minerality and complexity typical of this land that with great commitment and rigour Masari interpreter. The soils complexity, the attentive care in the organic cultivation and the accurate selection of the grapes during the harvest, are the pillars upon which the firm is established. Elegance and freshness characterize all wines, which demonstrate, over time, a big personality.