CUZZIOLGRANDIVINI

Masari

Italy - Veneto - Valdagno (VI)



COSTANERA VENETO IGT

100% Pinot Noir

Production area: Valdagno
Terrain: Vulcanico, ricco di tufo e basalto
Harvest: manual
Vinification: Spontaneous fermentation in wooden vats with maceration for at least three weeks
Refinement: Aged for 12 months in small oak barrels and 3 months in bottle
Color: Bright ruby red color
Fragrance: elegant nose with notes of berries among which cassis stands out
Flavor: Elegant, soft and juicy in the mouth
Alcoholic Grade: 13% 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.