

Masari

Italy - Veneto - Valdagno (VI)



MASARI
VITICOLTORI NELLA VALLE D'AGNO

Ownership/Founders Massimo Dal Lago and Arianna Tessari

Start of Activity 1998

Vitiviculture Traditional / Certified Organic

Hectares 10

Bottles produced 50.000

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



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.