CUZZIOLGRANDIVINI

Masari

Italy - Veneto - Valdagno (VI)



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

DORO PASSITO VENETO IGT

60% Durella, 40% Garganega

Production area: Valdagno
Terrain: Vulcanico, ricco di tufo e basalto
Harvest: grapes are selected with great care, only the most sparse and suitable bunches are chosen for drying, which takes place in a naturally aerated environment for about three months
Vinification: the grapes are crushed and the must after natural settling is placed to ferment in oak barrels. Very slow fermentation takes about a month
Refinement: takes place for 12 months in the barrels where fermentation took place. After bottling, the wine ages for an additional 6 months in bottle
Color: bright gold
Fragrance: The nose is expressed with fresh notes of tropical fruit, apricot and candied fruit
Flavor: upon tasting, the wine is creamy, the sweetness and smoothness are in perfect balance with the freshness and savoriness
Alcoholic Grade: 11% 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.