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

LEON DURELLO CLASSIC METHOD

100% Durella

Production area: Valdagno
Terrain: suolo vulcanico, ricco di tufo e basalto – 300 m. s.l.m.
Harvest: manual
Vinification: the grapes, harvested by hand and in boxes, are softly pressed
Refinement: wine remains in contact with its own yeasts until spring. Drawing is done after adding a proportion of wine from previous vintages. Bottle aging is 36 months
Color: bright straw yellow
Fragrance: The nose is expressed with mineral and creamy notes combined with fresh floral hints
Flavor: on tasting, the wine is fragrant and supported by great freshness and savoriness that make it particularly elegant
Alcoholic Grade: 12,5% 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.