

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

MASARI VENETO IGT

70% Cabernet, 30% Merlot

Production area: Valdagno

Terrain: Calcareo, ricco d'argilla

Harvest: manual

Vinification: the grapes arrive intact at the winery where they are destemmed and crushed and placed in open wooden vats to ferment for about 10 days. Alcoholic fermentation is carried out by indigenous yeasts. This is followed by a soak on the skins for about 3-4 weeks. Malo-lactic fermentation is spontaneous. No clarifying or stabilizing treatment is performed

Refinement: takes place in oak barrels for about 20 months and at least 6 months in bottle

Color: rosso rubino intenso e profondo

Fragrance: the broad and complex nose ranges from fresh hints of small ripe red fruit and white peach to very elegant aromas of spices and herbs

Flavor: upon tasting, the wine shows great personality and a perfect aromatic taste-olfactory correspondence. Silky, enveloping tannins serve as an excellent pillar for this wine of great evolutionary potential

Alcoholic Grade: 13.5% 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.