

# 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

## MONTEPULGO VENETO IGT

**100% Merlot**

**Production area:** Valdagno

**Terrain:** suolo calcareo, molto ricco di argilla

**Harvest:** Manual and aimed at selecting only the best clusters

**Vinification:** Prolonged resting of the skins in contact with the must-wine inside truncated wooden vats, spontaneous fermentation

**Refinement:** Aged for 60 months in oak barrels

**Color:** Deep, deep garnet red color

**Fragrance:** The broad, enveloping nose is a prelude to the great intensity and elegance later found in the mouth

**Flavor:** A balance of spices and small fruits rich silky tannins envelop the palate

**Alcoholic Grade:** 14.5% 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.