

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



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.