



MASARI

Production Area

Valle d'Agno, Veneto

Grape Varieties

70% Cabernet Sauvignon, 30% Merlot

Soil

Calcareous and rich in clay – 450 m above sea level

Winemaking

The grapes are handpicked into crates. Alcoholic fermentation takes place thanks to the action of native yeasts. The wine remains in contact with the skins for a long period. Ageing is done in small oak barrels for about 24 months.

Tasting Notes

It has an intense and deep ruby-red colour. The nose is full and complex, ranging from fresh hints of small ripe red fruits and white peach to elegant aromas of herbs and spices.

On the palate the wine exhibits great personality and a perfect nose-palate harmony. The silky and all-embracing tannins act as a mainstay for this wine with a great ageing potential.