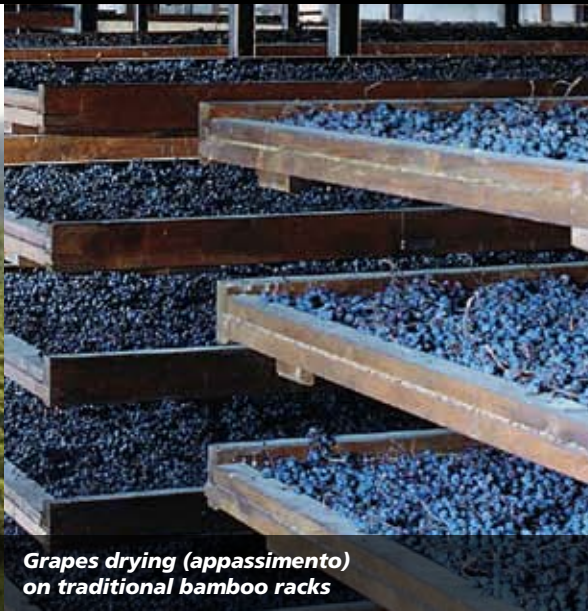




The vineyard of San Ciriaco in the Valpolicella Classica hills



Grapes drying (appassimento) on traditional bamboo racks

EXPERT AND PROFESSIONAL VITICULTURE

Quality begins in the vineyard: that is the simple yet profound philosophy of the Boscaini family, who have been vigneron and winemakers in Valpolicella for over two centuries. Only constant dedication to the art of vine growing, approached as a science applied to a particular territory and to its viticultural heritage, makes for the creation of wines with a great soul. Using the experience of tradition and the know-how derived from modern research, this expert and professional approach to viticulture is designed to produce maximum quality, personality and character from each vineyard.

SPECIALIST WINE PRODUCTION

Masi Agricola produces premium wines only; modern in style but deeply rooted in tradition. The grapes used are mostly indigenous varieties of the region. They are vinified using traditional systems such as **appassimento** and **double fermentation**, combined with modern techniques. The results are designed to emphasize the personality of each single product while maintaining a recognisable Venetian style. In 1958, Masi was in the forefront of the work to identify the historic "cru" vineyard sites for Amarone. In 1964, Campofiorin was the first in a new category of wines, reinventing the technique of double fermentation and continually updating it. Masi has also updated the style of Amarone, using new appassimento and vinification technologies. The Masi Technical Group has been the key to all these improvements. Masi wines are modern, attractive, well-balanced and easily identifiable. This is what gives them the right to be called the results



Appassimento certifies Masi's expertise in the technique of appassimento in the XXI century.

of revolutionising the art of winemaking in the Venetian territories. Hugh Johnson has defined them as "milestones of enology in Verona".



Green pruning

CASE SPECIFICATIONS

THE AMARONES

MASI COSTASERA

Case Pack: 6 X 750ml
Case Dimensions:
10.25"L X 7"W X 12.5"H
Pallet Configuration: 22/4/88
Case Weight: 20.3 lbs

MASI MAZZANO

Case Pack: 6 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 11/6/66
Case Weight: 24.5 lbs.

MASI CAMPOLONGO DI TORBE

Case Pack: 6 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 11/6/66
Case Weight: 24.4 lbs.

SUPERVENETIANS

MASI BROLO DI CAMPOFIORIN

Case Pack: 6 X 750ml
Case Dimensions:
9.5"L X 6.5"W X 12.25"H
Pallet Configuration: 21/4/84
Case Weight: 18.4 lbs.

MASI CAMPOFIORIN

Case Pack: 12 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 15/4/60
Case Weight: 36.6 lbs.

MASI MASIANCO

Case Pack: 12 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 15/4/60
Case Weight: 36.7 lbs.

VALPOLICELLA CLASSICO

MASI BONACOSTA

Case Pack: 12 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 15/4/60
Case Weight: 37.0 lbs.

MODELLO WINES

MASI MODELLO DELLE VENEZIE ROSSO

Case Pack: 12 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 15/4/60
Case Weight: 37.0 lbs.

MASI MODELLO DELLE VENEZIE BIANCO

Case Pack: 12 X 750ml
Case Dimensions:
13"L X 9.75"W X 12.25"H
Pallet Configuration: 15/4/60
Case Weight: 34.5 lbs.

MASI
AGRICOLA

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MASI[®]



The Boscaini family, owners of Masi Agricola

HISTORY

The history of Masi Agricola is the history of its vineyards around Verona, in the Venetian region. The name derives from "Vaio dei Masi", the little valley acquired in the late 18th century by the Boscaini family, who retains ownership to this day. The company has grown step by step through successive, carefully considered purchases in the best viticultural areas of the Venetian region. Masi Agricola is also involved in the management of the most historic estate in Valpolicella, which has belonged to the noble Serego Alighieri family, descendants of the poet Dante, since 1353. More recently Masi Agricola has developed new projects in Argentina and, in collaboration with Serego Alighieri, in Tuscany.



Masi Agricola headquarters in Gargagnago

MASI COSTASERA

AMARONE CLASSICO

The slopes facing the sunset are the best ones in Valpolicella Classica for producing high-quality Amarone. Amarone is a unique wine due to its origin, ancient grape varieties and production method (vinification of grapes that have been semi-dried for 3-4 months on bamboo racks). Costasera Amarone expresses a particular majesty and complexity. Ideal with red meats, game and mature cheeses. An excellent wine for the end of the meal and for ageing.

CLASSIFICATION
AMARONE DELLA
VALPOLICELLA
CLASSICO DOC

VARIETAL BLEND
CORVINA, RONDINELLA &
MOLINARA

ON THE WINE LIST
WRITTEN AS
MASI COSTASERA
AMARONE CLASSICO

ALCOHOL 15% vol.
TOTAL ACIDITY 5.50 - 6 g/l
DRY EXTRACTS 32 - 34 g/l
SUGARS 7 - 8 g/l
TO BE SERVED AT 18° C



MASI MAZZANO

AMARONE CLASSICO

Mazzano is an austere and majestic wine - the very essence of Amarone - which derives particular benefit from being aged in small oak barrels. The grapes come from a historic single vineyard, the Mazzano vineyard, whose quality has been renowned since the XII century. It is delicious enjoyed on its own or paired with red meats, game and mature Pecorino and Parmesan cheeses. Production is extremely limited.

CLASSIFICATION
AMARONE DELLA
VALPOLICELLA
CLASSICO DOC

VARIETAL BLEND
CORVINA, RONDINELLA &
MOLINARA

ON THE WINE LIST WRITTEN AS
MASI MAZZANO AMARONE
CLASSICO

ALCOHOL 16% vol.
TOTAL ACIDITY 5.50 - 6 g/l
DRY EXTRACTS 33 - 35 g/l
SUGARS 3 - 5 g/l
TO BE SERVED AT 18° C



MASI CAMPOLONGO DI TORBE

AMARONE CLASSICO

This Amarone from Masi is the epitome of elegance. The grapes are grown in a historic vineyard, Campolongo di Torbe, whose quality has been renowned since the XII century. The wine's principal characteristics are its rich, almondy aroma and its great depth and balance. It is delicious enjoyed on its own at the end of a meal or paired with red meat or Parmigiano cheese and balsamic vinegar. Production is extremely limited.

CLASSIFICATION
AMARONE DELLA
VALPOLICELLA
CLASSICO DOC

VARIETAL BLEND
CORVINA, RONDINELLA &
MOLINARA

ON THE WINE LIST WRITTEN AS
MASI CAMPOLONGO DI TORBE
AMARONE CLASSICO

ALCOHOL 16% vol.
TOTAL ACIDITY 5.50 - 6 g/l
DRY EXTRACTS 33 - 35 g/l
SUGARS 6 - 8 g/l
TO BE SERVED AT 18° C



MASI BROLO DI CAMPOFIORIN

"Brolo" is the equivalent of the French term "clos", a walled vineyard. This is a special selection of Campofiorin that expresses the individual style of the local Veronese varieties (particularly Corvina) and the originality of the techniques of appassimento and double fermentation by Masi. It is a dry, rich, velvety, complex and elegant wine, aged in small oak barrels. Campofiorin and Ripasso are proprietary to Masi.

CLASSIFICATION
ROSSO DEL VERONESE
IGT

VARIETAL BLEND
CORVINA & RONDINELLA

ON THE WINE LIST WRITTEN AS
MASI BROLO DI CAMPOFIORIN
ROSSO DEL VERONESE

ALCOHOL 14% vol.
TOTAL ACIDITY 5 - 5.50 g/l
DRY EXTRACTS min 30 g/l
SUGARS max 4 g/l
TO BE SERVED AT 18° C



MASI CAMPOFIORIN

This Masi speciality, resulting from the double fermentation of wine from fresh Veronese red grapes with a percentage of semi-dried grapes of the same varieties, splendidly encompasses the qualities of the Verona area: the excellence of the zone, the highly individual style of the indigenous grapes, and the originality of the techniques. It combines simplicity and grace with power and majesty. It is rich, full-bodied, round and velvety, and has an aging potential of 10 to 15 years. Campofiorin is proprietary to Masi.

CLASSIFICATION
ROSSO DEL VERONESE
IGT

VARIETAL BLEND
CORVINA, RONDINELLA &
MOLINARA

ON THE WINE LIST WRITTEN AS
MASI CAMPOFIORIN ROSSO
DEL VERONESE

ALCOHOL 13% vol.
TOTAL ACIDITY 5.70 - 5.50 g/l
DRY EXTRACTS 26 - 28 g/l
SUGARS 3 - 4 g/l
TO BE SERVED AT 18° C



MASI MASIANCO

PINOT GRIGIO &
VERDUZZO

Pinot Grigio delle Venezie is the most up-to-date Italian white wine. The richness of the perfumes and aromas of this grape cultivated at Castions di Strada, in the Friuli region, complements the structure of the native Verduzzo grape, deliberately picked slightly over-ripe. Masianco is a Supervenetian of great personality which goes well with the typical dishes of today's cuisine: hors d'oeuvres, fish and grilled white meats.

CLASSIFICATION
PINOT GRIGIO &
VERDUZZO DELLE
VENEZIE IGT

VARIETAL BLEND
PINOT GRIGIO & VERDUZZO

ON THE WINE LIST WRITTEN AS
MASI MASIANCO PINOT
GRIGIO & VERDUZZO

ALCOHOL 13% vol.
TOTAL ACIDITY 5.70 - 6.30 g/l
DRY EXTRACTS 19 - 22 g/l
SUGARS 3 - 5 g/l
TO BE SERVED AT 8 - 10° C



MASI BONACOSTA

VALPOLICELLA
CLASSICO

"It is as congenial as a brother's house" (Hemingway). Masi makes this modern-styled wine from traditional Veronese grape varieties (Corvina, Rondinella, Molinara). Excellent with many dishes, from soups to grilled meats. Also delicious with pasta.

CLASSIFICATION
VALPOLICELLA
CLASSICO DOC

VARIETAL BLEND
CORVINA, RONDINELLA &
MOLINARA

ON THE WINE LIST WRITTEN AS
MASI BONACOSTA
VALPOLICELLA
CLASSICO

ALCOHOL 12% vol.
TOTAL ACIDITY 5 - 5.50 g/l
DRY EXTRACTS 23 - 25 g/l
SUGARS 4.50 - 5 g/l
TO BE SERVED AT 18° C



MASI MODELLO DELLE VENEZIE ROSSO

Refosco, Raboso and a small percentage of other important local grape varieties are the basis for this unmistakably typical Veneto wine which is fruity, well-structured and quaffable. Ideal with a variety of dishes, from soups to grilled meats; perfect with pasta dishes, too.

CLASSIFICATION
ROSSO DELLE VENEZIE IGT

VARIETAL BLEND
REFOSCO, RABOSO & LOCAL
VERONESE GRAPES

ON THE WINE LIST WRITTEN AS
MASI MODELLO DELLE
VENEZIE ROSSO

ALCOHOL 12% vol.
TOTAL ACIDITY 5 - 5.50 g/l
DRY EXTRACTS 25 - 27 g/l
SUGARS 6 - 7 g/l
TO BE SERVED AT 18° C



MASI MODELLO DELLE VENEZIE BIANCO

Venetian Pinot Grigio has been blended with other indigenous grape varieties of the region to give this rich, fruity and very elegant wine. An ideal aperitif, it is also perfect with hors d'oeuvres, risottos or pasta with delicately flavoured sauces, fish, and Mediterranean cuisine in general.

CLASSIFICATION
BIANCO DELLE VENEZIE IGT

VARIETAL BLEND
PINOT GRIGIO AND LOCAL
VERONESE GRAPES

ON THE WINE LIST WRITTEN AS
MASI MODELLO DELLE
VENEZIE BIANCO

ALCOHOL 12% vol.
TOTAL ACIDITY 5 - 5.50 g/l
DRY EXTRACT 18 - 20 g/l
SUGARS 4 - 6 g/l
TO BE SERVED AT 8 - 10° C