

MASI®



Brolo di Campofiorin 2007

"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 is a registered trademark of Masi.



Classification	Rosso del Veronese IGT.
Origin	The term "Brolo" (which corresponds to the French "clos") refers to vineyards surrounded by stone walls. The Brolo di Campofiorin vineyards are located at Valgatara di Marano (in the heart of Valpolicella Classico zone), and it is here that the grapes for the original Campofiorin were grown. Very deep alluvial soil on eocenic limestone.
Grape varieties	80% Corvina, 20% Rondinella.
Vinification	Similarly to Campofiorin, the wine is produced with the double fermentation system of Masi. The grapes are immediately vinified under controlled temperature at 22-24°C for 25 days using selected yeasts. At the end of November the addition of 30% of lightly dried Corvina grapes (previously crushed) provokes an immediate second fermentation which lasts 15 days at 23-25°C (77-82°F). The fermentation continues until the process has been completed. The malolactic takes place as well. This process enriches the wine in alcohol, in colour and in tannins, as well as giving it new and more complex aromas and flavours.
Maturation	24 months in 600 litre "fusti veronesi": 70% heavy toasted Allier oak barrels, 30% Slavonian oak barrels. Then the wine matures for a minimum of 4 months in the bottle.
Ageing potential	Up to 20 years.

FOOD PAIRINGS

A wine of unusual flexibility perfectly pairing many different kinds of food such as pasta with rich sauces (based on meat or mushrooms), grilled or roasted red meats, game and cheese. Recommended drinking temperature 18°C (65°F).

2007 vintage	After a mild winter and a spring with very little rainfall, the first half of June had plentiful rainfall combined with high temperatures, which became even higher in the second half of July. These two factors together combined to bring ripening phases forward by about two weeks. A light 15% green harvest was carried out in July. Harvesting took place slightly earlier than normal with slightly smaller quantities than usual, but with excellent quality grapes. Weather conditions for the appassimento process were ideal in the Valpolicella region. A mild winter, infrequent rain, low relative humidity values and a natural occurrence of botrytis are promising signs for an exceptionally good vintage.
Tasting notes	Deep ruby red with garnet red reflections. Complex and elegant bouquet: cherries with hints of cinnamon and coffee. Full bodied on the palate with delicious ripe cherry flavours tinged with cloves and vanilla. Extremely elegant soft tannins and attractive finish – long and satisfying.
Data analysis	Alcohol 14.38 % by vol., residual sugar 3.3 g/l, dry extract 31.6 g/l, total acidity 5.62 g/l, pH 3.51.

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