

# MASI®

## BONACOSTA VALPOLICELLA CLASSICO 2008

*"It is warm, like a friend's house" (Hemingway). Masi makes this modern-styled wine from traditional Veronese grape varieties (Corvina, Rondinella, Molinara). It goes well with many dishes, from soups to grilled meats, it is also delicious with pasta.*

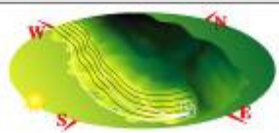


<b>Classification</b>	Valpolicella Classico DOC.
<b>Origin</b>	Masi's vineyards in the hills of the historic Valpolicella Classico zone. Red calcareous sediments on basalt.
<b>Grape varieties</b>	70% Corvina, 25% Rondinella, 5% Molinara.
<b>Wine making</b>	The grapes are harvested separately (mid September for Molinara and Rondinella, end of September for Corvina). Fermentation at controlled temperatures (25-28°C), using selected yeasts. Contact with the skins lasts 16 days for Corvina, 10 days for the other grapes. Fermentation lasts 20 days in total, and is followed by complete malolactic fermentation.
<b>Ageing</b>	6 months in 60-90 hl. Slavonian oak barrels. 20% of the Corvina is aged in new Allier and Slavonian small oak casks, followed by 1 month's ageing in bottle.
<b>Ageing potential</b>	3 years.

### SERVING SUGGESTIONS

Versatile enough to go with many dishes. Perfect with soups, pasta and risottos. Very good with both simple and more substantial dishes based on red meat, or with fresh cheeses. Recommended drinking temperature 18° C (64° F).

<b>2008 harvest</b>	Picking began on 27th August. Ideal maturation prospects for grapes Corvina, Rondinella and Molinara, used in the production of Bonacosta. High rainfall was recorded in the Spring months, but thanks to the consistently well ventilated nature of this area non problems ensued. Temperatures were not dissimilar to normal, providing excellent ripening conditions for both red and white grapes variety. Red grapes in particular have a notable colour and fixed acidity content this year.
<b>Tasting notes</b>	Bright red colour of medium intensity with violet edges. Refreshing nose with hints of violets and raspberries typical for wines with a good structure. Lively and attractive on the palate with intense tastes of ripe cherries and plums and a good acidic backbone to lend drinkability. Long, dry finish with good weight.
<b>Analysis</b>	Alcohol 12.32% vol., sugars 5 g/l, dry extract 24.70 g/l, total acidity 5.20 g/l, pH 3.50.



**Bonacosta:** refers to the area at the foot of the same slopes where we grow the grapes for Amarone. Here the gentle slopes are richer in top-soil and the vineyards benefit from soft valley breezes and an excellent exposition. *"It is warm, like a friend's house"* said Hemingway.