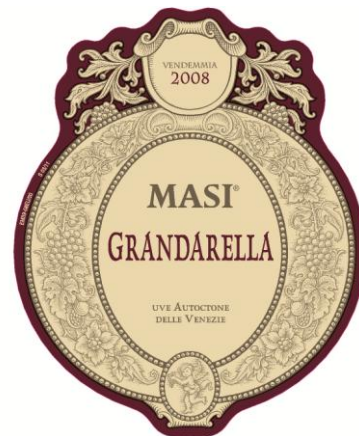


# MASI®

## GRANDARELLA 2008

*A dry, well rounded and structured wine. A Supervenietian made from semi-dried indigenous grapes (Refosco and Carmenère). Produced in the Castions di Strada vineyards in Friuli by Masi, a specialist in the production of wines from semi-dried grapes, Amarone being the classic example. Grandarella is ideal for red meats, game and cheeses. Serve at 18°C (64°F).*



<b>Classification</b>	Rosso delle Venezie IGT.
<b>Origin</b>	Selected Masi vineyards on the “Strà del Milione” estate at Castions di Strada in Friuli. The soil is formed of sedimentary clay overlaying ancient gravel beds.
<b>Grape varieties</b>	75% Refosco, 25% Carmenère.
<b>Vinification</b>	Each grape variety is picked separately, and slightly later than normal. All the successive operations are also carried out separately, prior to the final blending of the individual wines. The grapes are laid out in wooden trays for around 50 days, thereby losing 30% of their original weight whilst acquiring great concentration. After soft pressing, temperature-controlled fermentation lasts 40 days using cultured yeasts. The malolactic fermentation is started while the wine is still in stainless steel tanks.
<b>Maturation</b>	The wine is then transferred to 600 litre Allier and Slavonian oak casks, where it completes the malolactic. Ageing lasts 24 months, followed by 4 months in the bottle.
<b>Ageing potential</b>	10-15 years.

### FOOD PAIRINGS

A complex and structured wine, an ideal companion for grilled or roasted red meats, game, strongly flavoured cheeses, or drunk just on its own after a meal. Serve at 18°C in large glasses.

<b>2008 vintage</b>	Ideal maturation prospects for grapes Refosco and Raboso, used in the production of Modello Rosso. High rainfall was recorded in the Spring months, but thanks to the consistently well ventilated nature of this area no 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, which will lead to good ageing potential. Vinification for Grandarella began at the beginning of December.
<b>Tasting notes</b>	Dark opaque red with violet reflections on the edges. Baked plums on the nose with hints of vanilla and cloves. Full-bodied on the palate with great richness provided by flavours of cooked fruit and cherries preserved in spirit. Very well balanced with good acidity and soft tannins.
<b>Data analysis</b>	Alcohol 14.30% vol., sugars 2.9 gm/l, dry extract 31 gm/l, total acidity 6.26 gm/l, pH 3.54.



**Grandarella:** the name Grandarella comes from the process of drying a grape “berry” (*grano*) on a traditional drying rack (*arella*). This production method is based on the technique of partial grape drying which Masi, a specialist in this winemaking method from the Valpolicella area, applied in this case to grapes from its vineyards in the Grave del Friuli area. The drying process here benefits from natural local breezes.



MASI TECHNICAL GROUP - June 2011