

MASI®

BONACOSTA VALPOLICELLA CLASSICO 2007

"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.

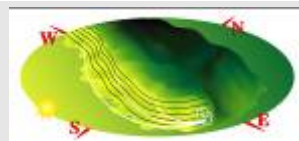


Classification	Valpolicella Classico DOC.
Origin	Masi's vineyards in the hills of the historic Valpolicella Classico zone. Red calcareous sediments on basalt.
Grape varieties	70% Corvina, 25% Rondinella, 5% Molinara.
Wine making	The grapes are harvested separately (mid September for Molinara and Rondinella, 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.
Ageing	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.
Ageing potential	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).

2007 harvest	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 the month. These two factors together combined to bring ripening phases forward by about two weeks. The high temperatures and the generally favourable climatic conditions meant that the grapes were both healthy and very good quality. In terms of quantity, the grape harvest in the Valpolicella region was as expected, thanks also to a light 15% green harvest.
Tasting notes	Ruby red colour with violet tinges. Bouquet of violets, roses and mint combined with cherries and spices such as cinnamon and cloves. Fresh on the palate, well structured with good weight and an attractive overlay of tannins.
Analysis	Alcohol 12.40% vol., sugars 5.0 g/l, dry extract 30.6 g/l, total acidity 5.28 g/l, pH 3.46.



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.

MASI TECHNICAL GROUP - April 2008