



BROLO DI CAMPOFIORIN 2006

"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 Valgatarà 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.
Wine making	Similarly to Campofiorin, the wine is produced with the double fermentation system of Masi. The grapes are immediately vinified under controlled temperature at 25-28°C (77-82° F) 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 25-58°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.
Ageing	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.

SERVING SUGGESTIONS

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).

2006 harvest	Spring saw an unusual slowdown in the growth and gemmation phase of the vines in the face of unusually low temperatures for the time of year, which meant that the grape bunches formed were very loose structured, and consequently ideal for the appassimento process. Summer was hotter than normal, which helped create ripeness in the grapes and kept them sound and healthy. Temperature drops in the run-up to the harvest, with a wide variation of temperature between night and day, enhanced the aromatic content of the grapes. Grapes picked and laid out to dry in the drying-lofts had high concentrations of all measured substances, particularly the polyphenols, and higher sugar levels than normal. The initial phases of appassimento are the most crucial, and 2006 was blessed with particularly dry weather and cool nights. Corvina grapes, laid out to dry in preparation for use in Amarone, were subject to the usual attack of noble rot (about 10%) in the last days of December, thereby promoting the glycerine levels that give Masi Amarones their characteristic "illusion of sweetness". To sum up, excellent weather in the Verona district, both during the growth period of the vines and in the long appassimento period, helped give us better wines than normal.
Tasting notes	Deep, intense ruby red, still with violet edges. Excellent structure shows quickly on the contrasting berry fruits and vanilla nose. Rich, baked fruit flavours on the palate supported by good acidity and balanced with soft, well integrated tannins. Long, velvety finish with hints of cocoa – the mark of a great vintage.
Analysis	Alcohol 14.10 % by vol., residual sugar 2.1 g/l, dry extract 30.90 g/l, total acidity 5.65 g/l, pH 3.55.