

MASI

CAMPOLONGO DI TORBE AMARONE CLASSICO 2001

This Amarone from Masi is the epitome of elegance, and comes from an historic vineyard whose quality has been renowned since the XII century. Its principal characteristics are its rich, almondy aroma and its great depth and balance. It is delicious drunk on its own at the end of a meal, or with red meats, game, or strongly-flavoured dishes in general. Its production is very limited.



Classification	Amarone della Valpolicella Classico DOC.
Origin	The Campolongo di Torbe vineyard is in the commune of Negrar. South west exposure. Height: 375-400 metres a.s.l. Terrain: hills of red eocenic limestone, deep, with good drainage, plentiful stones, and with favourable chemical and mineral components. Good ventilation. Wide terraces supported by natural embankments or dry stone walls ("marogne").
Grape varieties	70% Corvina, 25% Rondinella, 5% Molinara.
Wine making	Amarone is the product of the ancient wine making method called "appassimento" (drying of the grapes). At the end of September or beginning of October the best bunches are laid on bamboo racks in farmhouse lofts, where large windows allow for natural ventilation. By the middle of February the grapes weigh 35-40% less. Only the Corvina grapes are affected by botrytis ("noble rot"). After a delicate pressing, the dried grapes are partially destalked and fermented for 45 days in large Slavonian oak barrels, at low, natural temperatures (the season is very cold); then the wine continues to ferment until the sugar has been totally transformed into alcohol and the malolactic takes place.
Ageing	3 years: 60% in Slavonian oak barrels of 30-40 hl, 40% in Slavonian and Allier oak casks of 600 litres, partly new, partly of 2 nd 3 rd and 4 th usage, followed by a minimum of 6 months in the bottle.
Ageing potential	35-40 years.

SERVING SUGGESTIONS

Ideal drunk on its own after dinner. Also very good with red meats, game, quail and other tasty dishes. Excellent with mature cheeses such as parmesan and pecorino. The softness of the wine apparent in some years makes it a good match with gorgonzola. Recommended drinking temperature 18° C (64° F).

Harvest 2001	Flowering and bunch formation benefited from excellent climatic conditions. After a long summer drought, the grapes recovered thanks to beneficial rains at the end of August. Picking of red grapes began after the middle of September. Production was 10-15% lower than previous years in quantity. Although occasional rains disrupted the harvest, the grapes were all very healthy with good sugar levels. The "appassimento" process was very successful.
Tasting notes	Deep ruby red. Intensely fruity on the nose with hints of raisins, together with sweet and alluring notes of cocoa, vanilla, cherries, spices and fruit preserved in spirit. Tannins offset by the full-bodied and powerful nature of the wine. There is a shifting illusion of sweetness throughout, but always in perfect harmony with the power of this cru wine. Fascinating nuances of sweetness and warmth on the finish with concentrated aromatic core. Long and seductive.
Analysis	Alcohol 16% by vol., residual sugar 8.0 g/l, dry extract 40.7 g/l, total acidity 5.63 g/l, pH 3.79.

Prizes and accolades:

Duemilavini AIS – Five bunches; Vini d'Italia Gambero Rosso – Two glasses; I Vini di Veronelli – Three blue stars; Guida de L'espresso – Four bottles.