

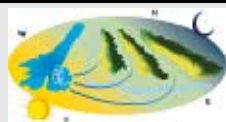
MASI®

COSTASERA AMARONE CLASSICO 2005

The slopes facing the sunset are the best ones in Valpolicella Classica for producing high-quality Amarone. Here, where the day is longer, the vines that face Lake Garda benefit from the reflection of its light and from its mild climate. Amarone is a unique wine due to its origin, ancient grape varieties and production method (vinification of grapes that have been semi-dried for 3-4 months on bamboo racks). The Costasera Amarone expresses a particular majesty and complexity. Ideal with red meats, game and mature cheeses. An excellent wine for the end of the meal and for ageing.



Classification	Amarone della Valpolicella Classico DOC.	SERVING SUGGESTIONS Amarone is a full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses, such as parmesan. Generally considered a wine for meditation, it is a great after-dinner wine. Recommended drinking temperature 20°C (68° F).
Origin	From Masi's hillside vineyards on west and south-west facing slopes in the historic Valpolicella Classico communes of Marano, Negrar, S.Ambrogio and San Pietro in Cariano. The soil is crumbly red calcareous (limestone) with cretaceous period marl.	
Grape varieties	70% Corvina, 25% Rondinella, 5% Molinara.	
Wine making	Amarone is the product of the wine-making method well known to the Romans called "appassimento" (grape drying). At the end of September or the beginning of October, the best clusters of grapes from hillside vineyards are picked and laid out on bamboo racks in special lofts equipped with the NASA "natural appassimento" control system. At the end of January the grapes weigh 35% less and have concentrated sugars. This time only the Corvina grapes were naturally attacked by noble rot. The processes that follow are: soft pressing; partial destalking; 45 days fermentation in large Slavonian oak barrels or stainless steel vats at low, natural temperatures; transfer into barrels of 30-40 hl where the alcoholic fermentation continues for 35 days in the presence of selected alcohol resistant yeasts; malolactic fermentation.	
Ageing	24 months with 80% aged in Slavonian oak barrels of 40-80 hl and 20% in small Allier and Slavonian oak barrels (40% new, 30% second usage, 30% third usage). The wine is then bottle-aged for a minimum of 4 months.	
Ageing potential	30-35 years.	
2005 harvest	A typical springtime climate, with alternate rainy and very hot days until June. July was hot, with strong winds. A major green harvest was necessary, reaching in some places 35-40% levels. August was equally unsettled with frequent heavy rainfall and wide variations in temperature; then followed a milder September. Harvesting begun on September 19 th . Occasional rain in October interrupted the harvest. Quantities were 20% down on the previous year. This year's wines are characterized by high acidity levels and a very deep colour.	
Tasting notes	Particularly dark in colour, almost completely opaque ruby red. Bright and full bodied on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Good weight from the alcohol and good structure on the palate, opening out to attractive aromas of cherries and vanilla. Pleasingly long and velvety on the finish.	
Analysis	Alcohol 14.75 % by vol., residual sugar 7.3 g/l, dry extract 31.5 g/l, total acidity 5.90 g/l, pH 3.45.	



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MASI TECHNICAL GROUP - April 2008