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MASI COSTASERA

Amarone della Valpolicella
Classico DOCG

Amarone is the product of the ancient wine-making method *appassimento* (drying grapes for 3-4 months).

Deep ruby red with brilliant reflections. Intense and elegant aromas of cherry and plum jam with hints of cinnamon and cloves.

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara.

Style: Firm structure, but soft on the palate. Velvety tannins and round acidity Long and full fruity finish with a soft spiciness at the end.



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