

Masi

Sunset-facing slopes above Lake Garda capture extra warmth and reflected light, yielding richly fruited Amarone with balsamic lift, spice and length-Costasera distills the Valpolicella Classica hillside into a poised, hedonistic red.

MASI

Costasera Amarone della Valpolicella 2020

Veneto, Italy

Region and Vineyards

Valpolicella Classica occupies the western hills north of Verona, a mosaic of valleys opening toward Lake Garda. The lake's moderating influence and the region's limestone-rich marls promote slow, even ripening for Corvina and companions, preserving acidity despite the area's generous sunshine. In Costasera's case, west-facing exposures lengthen afternoon warmth and light, deepening fruit while retaining freshness. The result is a wine that marries ripe cherry richness with aromatic lift and savory undercurrents characteristic of the best Classico sites.

The Costasera name itself nods to the "coast at evening": **sunset slopes** overlooking the lake. Here, breezes help keep the appassimento fruit healthy on drying racks, while soils of limestone and clay with stony components contribute structure and a distinctly **spicy** finish. This interplay of site, lake and elevation is central to Costasera's generous yet balanced house style.

Winemaking

Costasera is crafted from Corvina, Rondinella and Molinara (approximately 70/25/5). After harvest, the grapes undergo traditional **appassimento**—natural drying on racks through winter—to concentrate sugars, acids and phenolics. Fermentation follows at controlled temperatures, producing a dry, powerful Amarone that remains classically savory rather than sweet.

Élevage combines large Slavonian oak botti with a proportion of smaller Allier/Slavonian barrels to refine tannins and build complexity. The 2020 typically matures about 24 months in wood, then rests in bottle before release; finished alcohol is around 15% vol. This regimen emphasizes fruit purity, cocoa-coffee inflections and a supple, integrated palate.



Alcohol: 15,00 %

Composition: 70% Corvina, 25% Rondinella, 5% Molinara





MASI

Costasera Amarone della Valpolicella 2020

Tasting Notes

- Color: Very dark ruby, bright at the rim.
- **Aroma**: Baked plum and cherry, dried fig, cinnamon and clove, with undertones of espresso, cocoa powder, balsamic herbs and a suggestion of cedar.
- **Palate**: Full-bodied yet dry and balanced; generous black-cherry and plum compote framed by velvety tannins and fresh acidity. Notes of dark chocolate and roasted coffee carry through a long, savory, gently warming finish.

Did you know?

"Costasera" highlights Masi's belief that sunset-facing slopes in Valpolicella Classica give the finest Amarone: longer afternoon light and Lake Garda's reflected brightness foster ripeness, while hillside breezes keep drying grapes healthy during appassimento.

Wine Pairing Ideas

- **Dry-aged ribeye with rosemary and sea salt** Protein and char tame richness; rosemary and rendered fat echo Amarone's balsamic-spice register.
- **Venison or wild-boar ragù with pappardelle** Gamey depth and slow-cooked gelatin resonate with concentrated fruit and firm structure.
- **Gorgonzola piccante and aged Parmigiano Reggiano** Salt crystals and bluecheese umami accentuate cocoa, coffee and dried-fruit tones.
- **Porcini and truffle risotto** Fungal umami and creaminess mirror Amarone's savory core and plush texture.



Robert Parker (RP): 91 Points (2020)

The Masi 2020 Amarone della Valpolicella Classico Costasera (made with 70% Corvina, 25% Rondinella and 5% Molinara) shows dark fruit ripeness with meaty cherry and blackberry. Thanks to the younger vintage, you can appreciate the wine's primary intensity. A potent 15% alcohol content and a full-bodied texture sets this bottle up for a pairing with polenta and sausage. Tart cherry appears as a final send-off.



