

Masi

Proud, majestic, complex and exuberant: this is Masi's gentle giant. A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world.

MASI

Costasera Amarone della Valpolicella 2018

Veneto, Italy

The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area - Corvina, Rondinella and Molinara - are laid out on bamboo racks to concentrate their aromas during the winter months.

Look: very dark ruby red.

Nose: baked fruit, plums and cherries.

Palate: fruity tastes, with hints of coffee and cocoa. Very well balanced.



Alcohol :15,00 %

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





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James Suckling (JS): 94 Points (2017)



A really fresh and well-balanced Amarone here, with tapenade, ripe but fresh blackberries, chili chocolate and some red berries, too. This is tight and juicy, with a medium-to full-bodied palate and a long, fruity finish. A modern, fresh expression of Amarone that shows immense drinkability, but still pretty serious. Not super-concentrated, but shows restraint and balance. Drink or hold.



Wine Enthusiast (WE): 94 Points (2017)

The wine is quite reserved on the nose to start, but with a decant it opens up nicely. The wine has aromas of red-cherry preserve, ripe plum, clove, anise and cinnamon. The palate is elegant with notes of dried leaves, dark chocolate and dark cherries. The tannins are already well integrated, giving the wine a magni??cent texture. Expect to enjoy this for a while Best from 2025–2035.



Robert Parker (RP): 93 Points (2015)

Vintners in Valpolicella love the 2015 vintage because it produced the dry conditions and warm temperatures that are perfect for appassimento, or air-drying fruit. The Masi 2015 Amarone della Valpolicella Classico Costasera opens to a dark-garnet and velvety-rich appearance. The bouquet offers lots of depth and power, especially in terms of those savory tones of smoked spice and leather. The spice frames a core of baked fruit and sweet blackberry confit. This is a round and supple blend of 70% Corvina, 25% Rondinella and 5% Molinara (aged mostly in Slavonian oak with some Allier for up to 30 months). Production is a generous 620,000 bottles.



