

# MASI®

## BONACOSTA

### VALPOLICELLA CLASSICO DOC

*One of the classics of the great Veronese tradition, made by Masi in a contemporary style.*

Valpolicella Classico, praised by Hemingway as “a light, dry red wine, as friendly as the house of a favourite brother”, is made here in an elegant style full of simplicity and freshness. Made in the Valpolicella Classica region from a blend using the traditional Veronese grapes: Corvina, Rondinella and Molinara.

THE “VERONA CLASSICS” RANGE ALSO INCLUDES FRESCARIPA BARDOLINO CLASSICO AND LEVARIÈ SOAVE CLASSICO.

#### GRAPE VARIETIES

Corvina, Rondinella, Molinara.

#### TASTING NOTES

**Look:** medium intensity cherry red.

**Nose:** intense bouquet with ripe cherry aromas.

**Palate:** fresh with good acidity, soft and silky tannins. Cherries are the dominant flavour, with hints of vanilla.

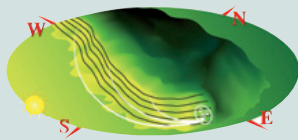
#### FOOD PAIRING

Typically versatile and good throughout the meal; excellent with soups, pasta and risotto. Enhances both simple food and more complicated dishes based on red meat and moderately aged cheeses.

**SERVING TEMPERATURE:** 18° C.

**ALCOHOLIC CONTENT:** 12% VOL.

**STORAGE LIFE:** 3 YEARS



Bonacosta: the foot of the hillside vineyards in the Classico zone, richer in top-soil, benefit from soft valley breezes and an excellent exposition.

