

MASI

CAMPOFIORIN ROSSO DEL VERONESE IGT

Full bodied, smooth and velvety, but approachable and versatile in its food pairings. Combines simplicity with style, strength and majesty. This is the original *Supervenetian* created by Masi in 1964 and internationally recognised as a wine of "stupendous body and complexity", the prototype for a new category of wines from the Veneto inspired by the Amarone production method (Burton Anderson). Its own production method was described by Hugh Johnson as "an ingenious technique".

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: intense ruby red.

Nose: ripe cherries and sweet spices.

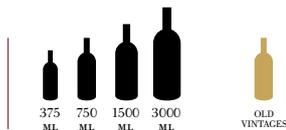
Palate: rich, intense cherries and berry fruit; good length and soft tannins.

FOOD PAIRING

Exceptionally versatile. Good with pasta dishes dressed with rich sauces (meat or mushrooms); grilled or roast red meat, and game. Ideal with well-aged cheese.



SERVING TEMPERATURE: 18° C
ALCOHOLIC CONTENT: 13% vol.
STORAGE LIFE: 15-20 years



1964-2014: FIFTY YEARS OF CAMPOFIORIN

The first Campofiorin harvest happened in gentle, Veronese hillside vineyards on 30th September 1964. So this wine, which is now part of Valpolicella's history, and one of the best-loved classics of the Italian wine tradition in the world, is now fifty years old.

