

# MASI

## CAMPOFIORIN ROSSO VERONA IGT

Rich, smooth and velvety, yet approachable and versatile at table. Marrying simplicity and grace with strength and majesty.

Born in 1964, Campofiorin is one of the world's best-loved traditional Italian classics, internationally recognised as a 'wine of stupendous size and complexity', the creator of a new category of Veneto wines inspired by the Amarone technique (Burton Anderson).

### GRAPE VARIETIES

Corvina, Rondinella, Molinara.

### APPAXXIMENTO

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

A wine of rare versatility, suitable for a wide variety of foods and drinking occasions, from aperitifs to serious dinners. Perfect with richly-sauced pasta dishes of the Mediterranean tradition; excellent with grilled and roasted red meats, as well as with the warm spicy flavours of Asian and South American cuisine.

**SERVING TEMPERATURE:** 18° C

**ALCOHOL CONTENT:** 13% vol.

**SHELF LIFE:** 15-20 years



Campofiorin is Masi's original 'Supervenetian', made with the double fermentation technique. Superior quality red wine made from freshly-picked grapes native to the Verona area is then refermented with a small percentage of the same grapes, semi-dried. It's a perfect expression of the values of the Verona area: the excellence of the region, the character of the indigenous grapes and the originality of Masi's appassimento and double fermentation techniques.

