

MASI

MASI[®]
AGRICOLA

**WINERY OF THE YEAR 2018
TRE BICCHIERI ITALIAN WINE GUIDE
GAMBERO ROSSO**



Thursday, April 30, 2026

MASI

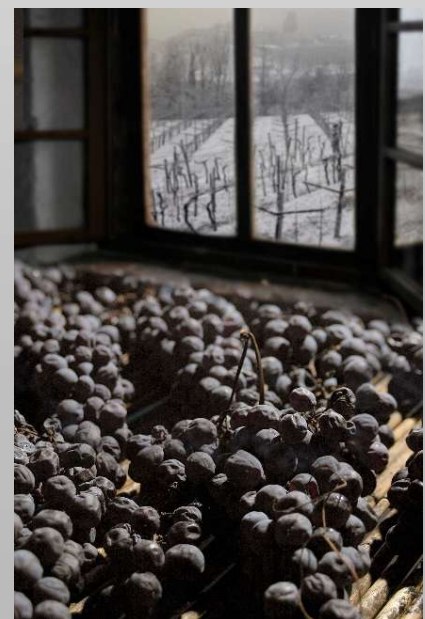


Masi has earned the title of “Winery of the Year” in the “Tre Bicchieri” Italian Wines Guide 2018 from Gambero Rosso. Gambero Rosso is the most authoritative Italian wine guide, with a prestige recognised at an International level.

A Tre Bicchieri Award is an outstanding accolade for a winery. It singles out one of Italy’s best.

It is a cause for celebration in that it validates the winemaker’s craftsmanship and quality.

Over 2,485 wineries were reviewed by the guide, signifying Masi’s exceptional standards, making the winery an ambassador for Italian quality on a Global scale.



MASI

VERONA ITALY

ESTATE



WINEMAKERS COMMENTS = Levari refers to the east-facing slopes of the Soave Classico area, which benefits from the cool morning sun. This is from the Monteforte d'Alpone commune, where the deep soils have a loose texture with large areas of basalt and volcanic rock. This vintage is 85% Garganega with the remainder Trebbiano di Soave. Vinification was in steel, with only a small proportion of the wine receiving maturation in seasoned oak (20% for four months).

This is a classically styled Soave, with punchy stone fruit, grapefruit and wisteria aromatics. The palate is light-footed, with racy acidity but just a touch of weight bringing a certain succulence. Partner with seafood, lighter pasta dishes or summer salads.

COLOUR = Pale straw yellow, with greenish tinges.

BOUQUET = Intense, with distinctive pear aromas.

FLAVOUR = Fresh with hints of citrus fruit and pineapple. Delicate and well-balanced finish.

RECOMMENDED WITH = A classic Italian wine that accompanies the flavours of Mediterranean cuisine. It is easily matched, thanks to the characteristic and pleasant acidity, accompanied by a fruity palate. Ideal as an aperitif, with lean appetizers, fresh handmade pasta, sea and land risotto, vegetable or chicken salads and to try with sushi-sashimi.

SERVING TEMPERATURE = 8 – 10 degrees C

AGEING POTENTIAL = 2 – 3 years.

GRAPE: GARGANEGA, TREBBIANO di SOAVE

2024 Levari Soave Classico DOC 12.0% Alc

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VERONA ITALY

ESTATE



WINEMAKERS COMMENTS = Refreshing to the foot of the hillside vineyards on Masi's estate in the Classico zone, Bonacosta is richer in topsoil and benefits from soft valley breezes and an excellent exposition. The blend is classic Valpolicella with a breakdown of approximately 70% Corvina, with 25% Rondinella and 5% Molinara. It was aged for nine months in Slavonian oak. A more modern interpretation of Valpolicella from Masi, it partners freshness and an easy drinking nature with velvety power. An intense bouquet with ripe cherries and touches of vanilla leads to a fresh and fleshy palate with good acidity and soft, silky tannins.

COLOUR = Medium intensity cherry red.

BOUQUET = Intense bouquet with ripe cherry aromas.

FLAVOUR = Fresh with good acidity, soft and silky tannins. Cherries are the dominant flavour, with hints of sweet spices.

RECOMMENDED WITH = 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 = 16 – 18 degrees C

AGEING POTENTIAL = 3 – 4 years.

GRAPE: CORVINA, RONDINELLA, MOLINARA

2024 Bonacosta Valpolicella Classico DOC 12.0% Alc

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VERONA ITALY

ESTATE



ORIGIN = Vineyards in the stream – filled valleys of the Veronese hills which enjoy similar pedoclimatic conditions to the original “Campofiorin” vineyard in Marano di Valpolicella. Very deep alluvial terrain on eocenic limestone.

COLOUR = Bright ruby red with delicate purple edges.

BOUQUET = Attractive hints of cherries – sweet and sharp – on the nose, with cloves and vanilla particularly as part of the spiciness.

FLAVOUR = Well balanced with soft and silky tannins and attractive fruitiness on the palate supported by good acidity. Long, lingering finish.

RECOMMENDED WITH = A very versatile wine. Perfect with many different kinds of food such as pasta with rich sauces (based on meat or mushroom), grilled or roasted red meats, game and mature cheeses.

SERVING TEMPERATURE = 16 – 18 degrees C.

AGEING POTENTIAL = 15 – 20 Years.

GRAPE:

70% CORVINA

25% RONDINELLA

5% MOLINARA

Masi Expertise Appaxximento

The term Appaxximento certifies Masi’s expertise in the Appassimento method in the XXI century and is used in the symbol that appears on the back label of each Masi wine made with semi – dried grapes.



2021 Campofiorin Rosso Del Veronese IGT 13.0% Alc

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VERONA ITALY

PREMIUM ESTATE



ORIGIN = From Masi's hillside vineyards on west and south – west facing slopes in the historic Valpolicella Classico communes of Marano, Negrar, S.Ambrogio and San Pietro in Cariano. The soil is friable red limestone with cretaceous period marl.

COLOUR = Bright, intense ruby red.

BOUQUET = Prominent bouquet of ripe berry fruit, sweet and bitter cherries, and hints of plums tinged with spices, such as cinnamon and cloves.

FLAVOUR = Intense and distinctive on the palate, full bodied and attractive, with the richness of the alcohol content well balanced by good supporting acidity. The tannins are well integrated and pervasive, and the long finish brings the fruitiness and spiciness first noticed on the nose to the fore.

RECOMMENDED WITH = Amarone is a full – bodied wine for grilled or roasted red meats, game and strong tasty cheese, such as parmesan. Generally considered a wine for meditation, it is a great after dinner wine.

SERVING TEMPERATURE = 18 – 20 degrees C.

AGEING POTENTIAL = 30 – 35 Years.

GRAPE: 70% CORVINA 25% RONDINELLA 5% MOLINARA

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2020 Costasera Amarone Della Valpolicella Classico DOCG 15.0% Alc

MASI

VERONA ITALY

PREMIUM ESTATE



ORIGIN = Hillside vineyards belonging to Masi on slopes facing the sunset (west/southwest) in historic Amarone production locations of the Valpolicella Classico area (the communes of Marano, Negrar, Sant Ambrogio and San Pietro in Cariano). Loose red soil on Eocene limestone and tight packed red soil on basalt.

COLOUR = Deep, opaque ruby red, with purple edges.

BOUQUET = Intense aromas of cherries preserved in spirit on the nose with spicy hints of cocoa and coffee.

FLAVOUR = Rich and full bodied on the palate with notable but elegant tannic structure and acidity to ensure freshness of taste. Hints of berry fruits and soft spices make for a long and persistent finish.

RECOMMENDED WITH = Majestic, complex and elegant wine, with great ageing potential. Good with red meat, game and mature cheeses. Excellent finale to a meal.

SERVING TEMPERATURE = 18 – 20 degrees C.

AGEING POTENTIAL = 30 – 35 Years.

GRAPE: 70% CORVINA 15% RONDINELLA
10% OSELETA 5% MOLINARA

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2018 Costasera Amarone Della Valpolicella Classico **Riserva** DOC 15.5% Alc

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From way back in 1972, when Luigi Veronelli first enthused about Masi's cru wines and talked about "the decadent magnificence on the eye, nose and palate of Amarone Campolongo di Torbe", to 1989 when Jancis Robinson's "Vintage Time Charts" used Mazzano as the paradigm for Amarone, it is extraordinary how Masi Amarones have stayed at the top of world wine classifications and remained dear in the hearts of experts, journalists and writers. Consistency like this confirms their place in the Olympus of great Italian and international wines and as a reference point in the category.

These scores and classifications are without doubt further proof of the suitability of our Amarones for international markets. We plan to send you a specific press release on the matter in the near future for you to send out as quickly as possible.

Kindest regards,
Cristina Valenza
Communications Office

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VERONA ITALY

CRU SELECTION



ORIGIN = Campolongo di Torbe vineyard is in the commune of Negrar. South west exposure. 375 – 400 metres above sea level. Terrain = hills of red eocenic limestone, deep, with good drainage, plentiful stones, and with favourable chemical and mineral components. Good ventilation. Wide terraces supported by natural embankments or dry stone walls (marogne).

COLOUR = Opaque ruby red.

BOUQUET = Intense and complex aromas of baked fruit and cinnamon.

FLAVOUR = Rich, full bodied and well balanced, with ripe cherry flavours (sweet and marasca), baked plums and bitter almonds.

RECOMMENDED WITH = Ideal to drink on its own, after dinner. Also very good with red meats, game, quail and other tasty dishes. Excellent with mature cheeses such as parmesan and pecorino. The softness of the wine apparent in some years makes it a good match with gorgonzola.

SERVING TEMPERATURE = 16 – 18 degrees C.

AGEING POTENTIAL = 35 – 40 Years.

GRAPE: 70% CORVINA 25% RONDINELLA 5% MOLINARA

Masi Expertise Appaxximento

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2012 Campolongo Di Torbe Amarone Della Valpolicella Classico DOC 16.0% Alc

MASI

VERONA ITALY

CRU SELECTION



ORIGIN = Mazzano vineyard, in the commune of Negrar, 350 – 415 metres above sea level. Exposure : NE – SW, following the contours of the hills, terraces supported by dry stone walls (marogne). Brown soil on eocenic marls.

Mazzano is an austere and majestic wine, the prototype for Amarone. The grapes come from the eponymous vineyard, famous for the quality of its produce since the X11 century, and are laid out in traditional drying lofts during the cold winter months.

COLOUR = Opaque ruby red with burnished reflections.

BOUQUET = Powerful aromas of cherries preserved in spirit and plums.

FLAVOUR = Majestic, with tastes of marasca cherries and blueberries. Complex aftertaste with surprising length.

RECOMMENDED WITH = Definitely a “food wine”. Good with red meat, game, quails and gutsy dishes. Excellent with mature cheeses such as parmesan and pecorino.

SERVING TEMPERATURE = 16 – 18 degrees C.

AGEING POTENTIAL = 35 – 40 Years.

GRAPE: 75% CORVINA 20% RONDINELLA 5% MOLINARA

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2012 Mazzano Amarone Della Valpolicella Classico DOC 16.0% Alc