



- Masari was born in 1998 when Massimo Dal Lago and Arianna Tessari decided to recover the history, land and viticulture of **Valle d'Agno**. They searched for old vineyards and local varieties to cultivate with great care and respect.
- Arianna was born into a historical family of vinegrowers in the Soave Classico area. Massimo was born in the Valle d'Agno. He is a passionate winemaker and studied at the best European universities.
- **The vineyards are perfectly inserted in this intact ecosystem among the woods.** The vines are grown on **terraces supported by thick dry-stone walls**. The dry-stone walls, made of black basalt in the volcanic area and white stone in the calcareous area, enhance the intense green landscape.

Varietal: 75% Riesling, 25% Durella

Appellation: Veneto IGT

Production Zone: Valle d'Agno, Veneto; altitude 300 mt a.s.l.

Soil: Volcanic soil, rich in basaltic tuff

Vinification: Hand harvested. Spontaneous fermentation in stainless steel tanks

Maturation: 12 months on fine lees, with further refinement in bottle for few months before release

Mineral, fragrant and captivating, from volcanic soil. It is creamy and crispy wine made from Riesling and Durella grapes. Masari's mission is to create **wines of excellence that are the authentic expression of their territory of origin.**



100% ORGANIC

- *Bright yellow color. Floral notes, and citrus fruits, together with engaging hints of herbs. Creamy and crisp on the palate, with good freshness and richness of taste. Prolonged bottle ageing reveals interesting mineral notes through the years.*
- *Good with Chinese food, Cajun cuisine, Tex-Mex (with cilantro), roasted pork, roasted duck or goose, seafood, Thai food, chicken, salmon, and tuna.*

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