



- 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: 70% Cabernet, 30% Merlot

Appellation: Veneto IGT

Production Zone: Valle d'Agno, Veneto; altitude 400 mt a.s.l.

Soil: Calcareous and rich in clay

Vinification: Hand harvested. Alcoholic fermentation takes place thanks to the action of native yeasts. The wine remains in contact with the skins for a long period

Maturation: 24 months in small oak barrels

Made from Cabernet and Merlot grapes grown on the calcareous and clayey soil. Enfolding and noble, this wine expresses the excellence of Agno Valley.



100% ORGANIC

- *intense and deep ruby-red color. Fresh hints of small ripe red fruits and white peach to elegant aromas of herbs and spices. On the palate the wine exhibits great personality and a perfect nose-palate harmony. The silky and all-embracing tannins act as a mainstay for this wine with a great ageing potential.*
- *Delicious with any meat dish.*