



- 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: 50% Merlot, 50% Cabernet

Appellation: Vicenza DOC

Production Zone: Valle d'Agno, Veneto; altitude 200-300 m a.s.l.

Soil: Volcanic soil, rich in basaltic tuff

Vinification: Hand harvested. Fermentation takes place in large wooden barrels, 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 Merlot e Cabernet grapes grown on basaltic soils. Elegant and spicy, San Martino has a lively and intense ruby-red colour.



100% ORGANIC

- *Intense ruby-red color. The nose is full and complex with delicate hints of spice and red fruits. Its richness and elegance make for a satisfying palate.*
- *Delicious with any meat dish.*