

MASI COSTASERA AMARONE della VALPOLICELLA CLASSICO 2020



\$105



Product Code:	7652	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Veneto	Volume:	750ml
Sub Region:	Valpolicella	Alcohol:	15.0%
Style:	Red	Grape:	70% Corvina, 25% Rondinella, 5% Molinara
Variety:	Corvina	Natural:	Vegan Friendly



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TASTING NOTES

Winery notes (2020 Vintage)

"Proud, majestic, complex and exuberant: this is Masi's gentle giant. A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area – Corvina, Rondinella and Molinara – are laid out on bamboo racks to concentrate their aromas during the winter months.

Very dark ruby red. On the nose baked fruit, plums and cherries. Fruity tastes, with hints of coffee and cocoa. Very well balanced."

93+/100 Vinous.com (2020 Vintage)

"The 2020 Amarone Classico Costasera takes its time blossoming in the glass. It is dusty and hauntingly dark, with a whiff of dried flowers and crushed rocks that slowly evolve into wild blueberries, shavings of dark chocolate and nuances of mint. Elegant and refined, it has silken textures and a contrasting mix of sour cherries offset by sweet spice and a twang of blood orange. A coating of fine tannins frames the finish as the 2020 leaves savoury herbal tones and hints of clove that linger on and on. This is a fantastic vintage for the Costasera, which I expect may get even better with time."

91/100 RobertParker.com, Wine Advocate

VINO FINO

Explore a World of Wine

(2020 Vintage)

"The Masi 2020 Amarone della Valpolicella Classico Costasera (made with 70% Corvina, 25% Rondinella and 5% Molinara) shows dark fruit ripeness with meaty cherry and blackberry. Thanks to the younger vintage, you can appreciate the wine's primary intensity. A potent 15% alcohol content and a full-bodied texture sets this bottle up for a pairing with polenta and sausage. Tart cherry appears as a final send-off."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
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VISIT VINO FINO

188 Durham St South,
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