



MAURO BUSTAGGI



# Maso Maroni

VENETO



Maso Maroni is located on the hills north of Verona, at an altitude of about 300 m a.s.l. and precisely in the hamlet of Maroni above the small village of Santa Maria in Stelle.

Its exposure and the flow of air currents coming from the south during daylight hours and from the north during the night hours, generate thermal changes that allow the berries to enjoy a microclimate that is always dry and ventilated.

The composition of the soil is silty clay with a high limestone content and is rich in organic substance. The whole area is terraced, supported by the classic marogne typical dry stone walls, the characteristic example of rural architecture of Valpolicella.

In our vineyards we follow the RRR protocol (Reduce, Save, Respect) which consists in using products with low environmental impact, without the use of insecticides and herbicides, all for the purpose of maximum sustainability. In fact, grapes are the expression of our love for the earth. For this reason we only use drop drip irrigation systems that allow us to accurately irrigate the roots, taking care of water consumption.



AMARONE DELLA VALPOLICELLA DOCG  
corvina, corvinone, rondinella

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VALPOLICELLA RIPASSO SUPERIORE DOC  
corvina, corvinone, rondinella

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Our mission is to respect the territory that welcomes us, to enhance its potential and to express its quality at its best. Our desire is to make you appreciate our emotion, experience and passion in a bottle of wine. Passion for wine and for the earth. To produce excellent wines, with character and personality, it is essential to know the territory and the vines that are grown in it, to enhance their characteristics while respecting the environment.

