

PASSO BLANCO

BIANCO DI ARGENTINA / VALLE DE UCO

An explosion of elegant and concentrated aromas and fresh tastes. This is an innovative wine made in an unconventional style exclusively from organic grapes produced on the Masi Tupungato estate at Mendoza in Argentina. Its body and exuberance come from the local grape variety, Torrontés, while the Pinot Grigio grapes, lightly dried, give it class and the style of a top Venetian white wine.



GRAPE VARIETIES

Pinot Grigio, Torrontés.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: straw yellow with green reflections.

Nose: flowers and ripe fruit, peaches and dried apricots.

Palate: refreshing with good acidity and hints of lemon. Fruity.

FOOD PAIRING

Mid-weight, fresh and aromatic wine going well with full-flavoured fish dishes (tuna and shellfish), white meat and grilled vegetables. Good with oriental foods, particularly sushi and sashimi.

SERVING TEMPERATURE: 10° C
ALCOHOLIC CONTENT: 12,5% vol.
STORAGE LIFE: 3 years



750
ML

Any sediment in this wine (tartrate salts) shows that no chemical treatment has been applied.



MASI TUPUNGATO: NATURALLY AMAZING

Masi style and expertise in Appassimento reaches new frontiers. Argentina provides an exuberant and uncontaminated environment that Masi respects with the creation of organic, innovative and characterful wines.

