

# FRESCO DI MASI

BIANCO VERONA IGT BIO

Fresco di Masi is a range of organic wines that interpret a renewed vision of sustainability, produced “by subtraction”, minimising man’s intervention on nature with just unfiltered wild yeasts, not aged in wood, with a limited alcohol content. Everything superfluous has also been eliminated from the Fresco di Masi container, to strike the purest essence: the new “Masi Bottle” combines lightness with aesthetic and design, the result of collaboration with world-famous architect Piero Lissoni, as well as the utmost efficiency: slim, elegant and yet strong, all at once.

Obtained from grapes harvested during the coolest hours and immediately vinified, Fresco di Masi Bianco retains the pleasant hints of fresh fruit, from pineapple to citrus, and the delicate aromas of wild flowers.

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**Grapes:** Garganega, Chardonnay,  
Pinot Grigio

## TASTING NOTES

**Appearance:** deep straw yellow

**Nose:** fresh fruit and floral notes

**Palate:** pineapple, citrus fruit

**Food pairings:** excellent as an aperitif and with your favourite recipes, including classic Mediterranean dishes based on pulses, vegetables, fish, chicken and pork.

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**Serving temperature:** 8°- 10° C

**Alcohol content:** 11% vol.

**Shelf life:** 2 years

