

# MASI

## MASIANCO PINOT GRIGIO DELLE VENEZIE DOC

A fresh white wine, aromatic and fruity in style; the unmistakable result of combining Pinot Grigio delle Venezie with the *Appassimento* technique, Masi's speciality. A "Supervenetian" with great style, and a worthy "brother" to the famous red wine, Campoflorin.

### GRAPE VARIETIES

Pinot Grigio, Verduzzo.

### APPASSIMENTO

Masi's expertise in grape drying technique.

### TASTING NOTES

**Look:** pale straw yellow with golden reflections.

**Nose:** subtle hints of sweetness and flowers, plus ripe apples.

**Palate:** typically refreshing and easy to drink Pinot Grigio, with a good structure and a long, smooth, finish.

### FOOD PAIRING

Excellent aperitif. Good with appetizers, fish, grilled pork or chicken.

Excellent with contemporary foods.

**SERVING TEMPERATURE:** 8-10° C

**ALCOHOL CONTENT:** 13% vol.

**STORAGE LIFE:** 3 years



Made using a unique blend of freshly-picked and semi-dried grapes. The richness of the nose and the aromas of Pinot Grigio delle Venezie grapes combine happily with the structure conferred by lightly dried, indigenous Verduzzo grapes.

