

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.

SHELF 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.

