



MODELLO MASI

PINOT GRIGIO DELLE VENEZIE DOC



Modello Masi is a benchmark for wines from the Venetian regions, made from selected grapes from vineyards primarily located in the Stra' del Milione estate in Friuli Venezia Giulia. Stra' del Milione is the road Marco Polo used in the 13th century on his ventures abroad, the recognised route to the Orient from the Venetian regions. Modello Masi comes from an estate that bears the same name, Stra' del Milione, and has vineyards that line this road. A wine with a modern style expressing the authentic conviviality of the Venetians in every sip.

An elegant, well-balanced wine, intensely fruity notes such as pear, pineapple and grapefruit are offset by a zingy acidity.

FOOD PAIRINGS: ideal as an aperitif, perfect with antipasti, risottos and pastas with light sauces. This wine gets on marvellously with fish, white meats and vegetable dishes.

GRAPE VARIETIES: Pinot Grigio

ALCOHOL CONTENT: 12% VOL.

SERVING TEMPERATURE: 8-10°C / 46-50°F

SHELF LIFE: 2 years

