

MASI

MOXXÉ

PINOT GRIGIO E VERDUZZO SPUMANTE BRUT

The successful marriage of the freshness of Pinot Grigio and the warm aromatic qualities of semi-dried Verduzzo grapes, so appealing in Masianco, can now be found as a sparkling wine.

Moxxé is the first sparkling wine to be made with a touch of *appassimento* (grape drying). Attractive and subtle, sparkling and lively too, this is a unique version of an important Venetian winemaking style made thanks to Masi Expertise Appassimento.

GRAPE VARIETIES

Pinot Grigio and Verduzzo.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: bright straw yellow colour, fine and long-lasting perlage.

Nose: hints of apples and citrus fruit on the nose.

Palate: soft and attractive with ripe fruit flavours. Dry and very clean on the finish.

FOOD PAIRING

Excellent aperitif. Good with fresh, light summer antipasti, vegetable crudités, fish and salads.



SERVING TEMPERATURE: 8° C
ALCOHOL CONTENT: 12% vol.



Making sparkling wine in autoclave containers is a technique that has been used in the Venetian regions since the late 1700s. Masi applies it to two native grape varieties to make a delicate sparkling wine with great appeal, combining the freshness and acidity of Pinot Grigio grapes with the ripe-fruit aromas of semi-dried Verduzzo grapes.

