

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: golden yellow with greenish reflections.

Nose: citrus fruit, white flowers and honey.

Palate: refreshing taste of lemons with peach and apricot fruitiness; attractive hints of honey.

FOOD PAIRING

Excellent aperitif. Good with antipasti, fish and grilled white meat.



SERVING TEMPERATURE: 8-10° C

ALCOHOLIC 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.

