

# 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.



ALCOHOLIC 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.

