

# MASI®

## ROSA DEI MASI

### ROSATO TREVENEZIE IGT

A fresh and fruity rosé wine, but complex and elegant at the same time. A new interpretation of the rosé wine category thanks to the use of Masi's speciality Appassimento technique. This wine is a Supervenetian, and a "brother" to Campofiorin, the famous red wine.

#### GRAPE VARIETIES

Refosco.

#### APPASSIMENTO

Masi's expertise in grape drying technique.

#### TASTING NOTES

**Look:** salmon pink with cherry-coloured reflections.

**Nose:** intense aromas of just ripened berry fruit on the nose, especially raspberries and wild cherries..

**Palate:** soft and well balanced with lively and refreshing acidity. Long and attractive finish.

#### FOOD PAIRING

Excellent as an aperitif and with antipasti, light pasta dishes, shellfish and seafood.

**SERVING TEMPERATURE:** 10° C  
**ALCOHOLIC CONTENT:** 12,5% vol.  
**STORAGE LIFE:** 2 years



750  
ML



This unusual application of Masi's speciality Appassimento technique softens the austere character of the Refosco grape and gives the wine greater freshness and elegance.

