

MASI

LUNATIO DI MASI LUGANA DOC

One of the classics of the great Veronese tradition, made by Masi in a contemporary style.

Masi Lunatio is a fruity white wine, very drinkable and fresh tasting. It's made with traditional Trebbiano grapes from selected vineyards in the historic Lugana production area, which extends over softly rolling hills south of Lake Garda, spanning the provinces of Verona and Brescia

GRAPE VARIETIES

Trebbiano di Lugana (Turbiana) 100%.

TASTING NOTES

Look: pale straw yellow.

Nose: intense scents of with flowers, pineapple and citrus fruits.

Palate: tropical and citrus notes, lively acidity, dry and slightly grassy finish.

ENJOYING THIS WINE

Lunatio is the ideal glass for an aperitif, accompanied by hummus, octopus and shellfish, or fried vegetables. At the table he accompanies lake fish, risottos or pasta with fish sauces. With its freshness it enhances the flavors of sushi, but also of gourmet pizzas with sophisticated ingredients.

SERVING TEMPERATURE: 8° C
ALCOHOL CONTENT: 12,5% vol.
SHELF LIFE: 2 years



Lunatio di Masi: the name recalls the lunar cycle that cadences the time and rhythms of cultivation according to nature.