

# FRESCO DI MASI

BIANCO VERONA IGT

Fresco di Masi is a range of wines that interpret a renewed vision of sustainability, produced “by subtraction”, minimizing man’s intervention on nature with just unfiltered wild yeasts, not aged in wood, with a naturally limited alcohol content (without dealcoholization). Everything superfluous has also been eliminated from the bottle that combines lightness with aesthetics and modern design. A red wine designed for young drinking and informal, immediate consumption.

Obtained from grapes harvested during the coolest hours and immediately vinified, Fresco di Masi Bianco retains the pleasant hints of fresh fruit, from pineapple to citrus, and the delicate aromas of wild flowers.

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**Grapes:** Garganega, Chardonnay,  
Pinot Grigio

## TASTING NOTES

**Appearance:** deep straw yellow

**Nose:** fresh fruit and floral notes

**Palate:** pineapple, citrus fruit

**Enjoying this wine:** excellent as an aperitif and with your favourite recipes, including classic Mediterranean dishes based on pulses, vegetables, fish, chicken and pork.

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**Serving temperature:** 8°- 10° C

**Alcohol content:** 9% vol.

**Shelf life:** 2 years

