

FRESCO DI MASI

ROSSO 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 Rosso has a strong fragrance and attractive aromas of fresh fruit on the nose: from pomegranates to blackcurrants to the typical hints of cherries that make the wine so identifiably Veronese in origin.

Grapes: Corvina and Merlot

TASTING NOTES

Appearance: light cherry red

Nose: fresh fruit

Palate: cherries, pomegranates, blackcurrants

Enjoying this wine: excellent as an aperitif and with your favourite recipes, including classic Mediterranean foods, such as pasta, vegetarian dishes, salumi and cheeses.

Serving temperature: 12-14° C (54°-58° F)

Alcohol content: 9,5% vol.

Shelf life: 3-4 years

