

MASI®

MASIANCO

PINOT GRIGIO E VERDUZZO DELLE VENEZIE IGT

A fresh white wine, aromatic and fruity in style; the unmistakable result of combining Pinot Grigio delle Venezie with the Appassimento technique, Masi's speciality. A "Supervenietian" with great style, and a worthy "brother" to the famous red wine, Campofiorin.

GRAPE VARIETIES

Pinot Grigio, Verduzzo.

TASTING NOTES

Look: golden yellow with greenish reflections.

Nose: citrus fruit, white flowers and honey.

Palate: refreshing taste of lemons with peach and apricot fruitiness; attractive hints of honey.

FOOD PAIRING

Excellent aperitif. Good with antipasti, fish and grilled white meat.

SERVING TEMPERATURE: 8-10° C.
ALCOHOLIC CONTENT: 13% VOL.
STORAGE LIFE: 3 YEARS



QUALITY CONTROL SYMBOL
ON THE BACK LABEL OF MASI WINES
MADE USING APPASSIMENTO



Made using a unique blend of freshly-picked and semi-dried grapes. The richness of the nose and the aromas of Pinot Grigio delle Venezie grapes combine happily with the structure conferred by lightly dried, indigenous Verduzzo grapes.

