

# MASI®

## MASIANCO 2018



*This Pinot Grigio delle Venezie is a very modern Italian white wine. The richness of the perfumes and aromas of this grape cultivated at Castions di Strada, in the Friuli region, complements the structure of the native Verduzzo grape, deliberately picked slightly over-ripe and matured on plateaux. Masianco is a Supervenetian of great personality which goes well with the typical dishes of today's cuisine: starters, fish and grilled white meats.*



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| <b>Classification</b>   | Pinot Grigio delle Venezie DOC.  |
| <b>Origin</b>           | “Stra’ del Milione” vineyards at Castions di Strada, Friuli. Different soil conditions, mainly calcareous sediments on basalt and clayey ground.   |
| <b>Grape varieties</b>  | 85% Pinot Grigio, 15% Verduzzo.  |
| <b>Vinification</b>     | The two grape varieties are harvested and vinified separately. The Pinot Grigio grapes are picked at the end of August, and vinified immediately (for 25 days, from 15° to 10°C) in order to enhance freshness and bouquet. The Verduzzo grapes are harvested at the end of September, then further ripened on racks for three weeks in a process particularly suitable to this varietal because of its thick skin; the result is a better concentration of fruit. After a short criomaceration (36 hours at 5°C) the Verduzzo starts its fermentation in stainless steel tanks and is then transferred to barriques where it also completes the malolactic. |
| <b>Maturation</b>       | 3 months: stainless steel tanks for the Pinot Grigio, barriques for the Verduzzo. The wine is then assembled before 45 days bottle ageing.   |
| <b>Ageing potential</b> | 3 years.   |



The term **Appaxximento** certifies Masi's expertise in the appassimento method in the XXI century and is used in the symbol that appears on the back label of each Masi wine made with semi-dried grapes.

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| <b>2018 vintage</b>  | Although the 2017 wine-growing year was among the poorest in the last fifty years, in 2018 we returned to average values with reference to full production years. The 2018 wine-growing year has been characterised by a sometimes tropical spring climate, with strong and abundant rainfall alternating with hot and sunny days. Temperatures in general above the seasonal average have led the shoots to thrive. Despite the frequent rainfall, total precipitation was not above the seasonal average, guaranteeing an extremely healthy crop and at the same time an increase in terms of quantity, up 10% compared to 2017. The harvesting of the Pinot Grigio and Verduzzo grapes for the Masianco began on 16 August. Quantities are up by 15% compared to 2017. |
| <b>Tasting notes</b> | Deep straw yellow in colour with golden reflections. The nose stands out for finesse and elegance, showing a good bouquet of ripe fruit and delicate aromas of honey and vanilla. Soft and refreshing at the same time on the palate thanks to the lively acidity coming from the Pinot Grigio and the body and structure coming from the light appassimento given to the Verduzzo. Long, dry finish.   |
| <b>Food pairings</b> | Masianco is an ideal aperitif. Perfect with hors d'oeuvres, fish, and white meats. A white wine of medium body and great personality, ideal for modern cuisine in general. Recommended serving temperature 8-10° C (46-50° F).  |
| <b>Data analysis</b> | Alcohol 12.96% vol., sugars 2.7 g/l, dry extract 19.4 g/l, total acidity 5.80 g/l, pH 3.17.   |

The appassimento process (laying grapes out for partial drying after harvesting) is a Masi speciality. To produce Masianco, Verduzzo grapes are ripened further in exactly this way. This unusual process for an elegant white wine makes for more roundness, body and richness, characteristics which complement the fine aromas and the elegant fruity notes of Pinot Grigio. The finely judged blend between the two native grape varieties and this particular winemaking technique contribute to the creation of a modern wine with a strong Venetian personality, a “Supervenetian” wine of unmistakable Masi style, like the well-known Campofiorin red.