

PINOT GRIGIO + VERDUZZO = MASIANCO

Masi's white supervenetian

Supervenetian: a wine in which the viticultural, oenological, and cultural values of the Venetian territories are interpreted in an original and extremely modern way. Recognised experts in the production of red wines with late-harvest and semi-dried (passito) grapes, Masi decided to apply this experience to the production of a modern white wine with great character and style, and called it Masianco. The sedimentary terrain of loose clay on top of ancient gravel in



PINOT GRIGIO – a fine white variety traditionally grown in Venetian territories.

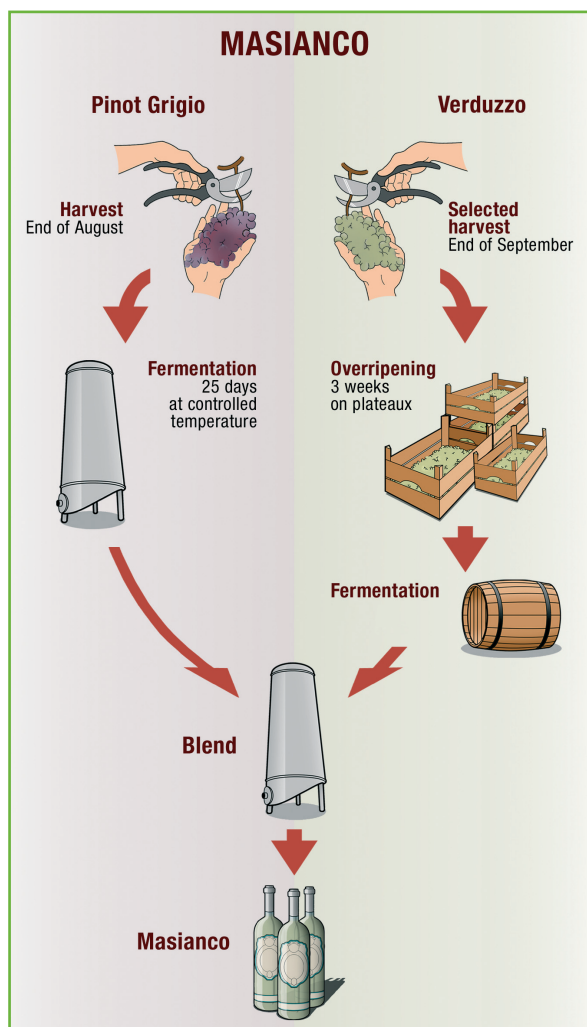


VERDUZZO – a typical grape variety from Friuli well suited to late harvesting.

the Castions di Strada vineyard (Friuli), and the moderate climate with good temperature variation, sea breezes and cold winds (the Bora), make an ideal environment for the cultivation of two important indigenous Venetian grape varieties: Pinot Grigio and Verduzzo.

Late harvest Verduzzo gives smoothness, body and richness, to complement the elegant nose and attractive fruitiness conferred by Pinot Grigio.

Masianco is a true Supervenetian in unmistakable Masi style, and just like its famous red counterpart Campofiorin, it emphasises the excellence of the terroir, the character of the local grapes, and the originality of its production method.



Masianco production system



S.B.