

Modello Delle Venezie Bianco 2009

Venetian Pinot Grigio has been blended with other indigenous grape varieties of the region to give this rich, fruity and very elegant wine. An ideal aperitif, it is also perfect with hors d'œuvres, risottos or pasta with delicately-flavoured sauces, fish, and Mediterranean cuisine in general. Serve at 10°C.



Classification	Bianco delle Venezie IGT.
Origin	Selected foothill vineyards in the Venetian area, particularly in the “Strà del Milione” estate at Castions di Strada, Friuli. Different soil conditions, mainly calcareous sediments on basalt and clayey ground.
Grape varieties	85% Pinot Grigio and 15% other indigenous varieties.
Vinification	The various varieties are harvested separately when fully ripe. They are then vinified in white in the second half of September in stainless steel tanks at controlled temperatures (20 days at 16-18°C) using selected yeasts. No malolactic fermentation.
Maturation	Stainless steel tanks, with 40% of Pinot Grigio aged in oak barrels for three months. After the final assemblage, the wine is given a minimum of one month's bottle ageing.
Ageing potential	Two years.

FOOD PAIRINGS

Perfect as an aperitif, with the starter, with rice and pasta accompanied by delicate sauces, and with Mediterranean cuisine in general. This wine goes particularly well with white meats, poultry and vegetarian cuisine. Serve at 8-10°C (46-50°F).

2009 vintage	Winter snows and spring showers promoted normal growth with the vines. Temperatures were above average until the end of September, allowing grapes to ripen slowly and healthily. Harvesting of Pinot Grigio grapes began on 18 August. As normal, mechanical picking of the Modello grapes took place in the cool of night-time.
Tasting notes	Straw yellow colour with greenish reflections. Floral aromas on the nose include wisteria and roses; fruit aromas include green apples, lemons and Williams pears. Fresh, long, full-flavoured and slightly tangy. Acidity and body are well balanced, right through to the characteristically long mineral finish of the Pinot Grigio grape.
Data analysis	Alcohol 12.32% vol., sugars 5.0 g/l, dry extract 19.0 g/l, total acidity 5.50 g/l, pH 3.31.



The Latin root of Modello is ‘modus’, the same root for the Italian word for fashion (“moda”). With Modello delle Venezie Masi has created a new and innovative wine which nevertheless keeps a close relationship with Masi’s roots in the Venetian region. Pinot Grigio, the only historic Italian grape variety that has gained international recognition, gives character to this wine, which gains complexity and territorial identity thanks to the other grapes used.