

MASI®

MASIANCO 2008

Pinot Grigio delle Venezie is the most up-to-date 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: hors d'oeuvres, fish and grilled white meats.



Classification	Pinot Grigio e Verduzzo delle Venezie IGT.
Origin	“Strà del Milione” vineyards at Castions di Strada, Friuli. Different soil conditions, mainly calcareous sediments on basalt and clayey ground.
Grape varieties	75% Pinot Grigio, 25% Verduzzo.
Wine making	The two grape varieties are harvested and vinified separately. Pinot Grigio grapes are picked at the end of August, vinified immediately (for 25 days, from 15° to 10°C) in order to enhance freshness and bouquet. The malolactic is halted before completion. 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.
Ageing	3 months: stainless steel tanks for the Pinot Grigio, barriques for the Verduzzo. The wine is then assembled before 45 days bottle ageing.
Ageing potential	3 years.

SERVING SUGGESTIONS

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).

2008 harvest	Picking began on 27th August. Ideal maturation prospects for grapes Pinot Grigio and Verduzzo, used in the production of Modello Bianco. High rainfall was recorded in the Spring months, but thanks to the consistently well ventilated nature of this area non problems ensued. Temperatures were not dissimilar to normal, providing excellent ripening conditions for both red and white grapes variety. Red grapes in particular have a notable colour and fixed acidity content this year, which will lead to good ageing potential.
Tasting notes	Golden yellow with greenish reflections. Attractive nose with subtle hints of white flowers and lemon peel. The first sensation on the palate is the typical freshness of Pinot Grigio. Then its second characteristic emerges: an unexpected full-bodied structure with flavours of peaches and dried apricots. Long finish with harmonious citric freshness and seductive hints of honey.
Analysis	Alcohol 13.37% vol., sugars 4.5 g/l, dry extract 19.2 g/l, total acidity 5.93 g/l, pH 3.26.

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.

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