

MASI®

Modello Delle Venezie Rosso 2009



Refosco, Raboso and a small percentage of other important local grape varieties, are the basis for this unmistakably typical wine from the Venetian territories, which is fruity, well-structured and quaffable. Ideal with a variety of dishes, from soups to grilled meats; also perfect with pasta dishes.



Classification	Rosso 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	Refosco, Raboso and other local grapes (a Masi blend).
Vinification	The various varieties are harvested separately when fully ripe. The Raboso is slightly late harvest. The grapes are then vinified at the end of October in stainless steel tanks at controlled temperatures. Skin contact varies from 15 to 20 days, depending on the grape type, and the fermentation with selected yeasts lasts 22 days at 22-24° C (77°-82° F). Then the wine completes the malolactic fermentation.
Maturation	10 months: 70% in large Slavonian oak barrels, 30% in small Allier oak barrels; followed by one month’s bottle ageing.
Ageing potential	2 – 4 years.

FOOD PAIRINGS

Versatile enough to go with many dishes. Perfect with soups, pasta and risottos. Very good both with simple and more substantial dishes based on red meat, or with fresh cheeses. Recommended drinking temperature 18° C (64° 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 red varieties began at the end of September. As normal, mechanical picking of the Modello grapes took place in the cool of night-time.
Tasting notes	Mid-weight, bright ruby red in colour. Interesting complexity on the nose, where violets and ripe red fruit are the dominant aromas. Good structure and excellent balance of freshness from the acidity with soft tannins. Plums and raspberries with hints of vanilla on the palate with an attractive length.
Data analysis	Alcohol 12.23% vol., sugars 6.2 g/l, dry extract 26.4 g/l, total acidity 5.46 g/l, pH 3.50.



The Latin root for the word Modello is ‘modus’, the same root as for the Italian word for fashion (“moda”). With Modello delle Venezie Masi has created a modern innovative wine which nevertheless maintains Masi’s roots in the Venetian region.

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