

MASI®

Masianco 2009

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.
Vinification	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.
Maturation	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.

FOOD PAIRINGS

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).

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, while Verduzzo grapes were harvested at the end of September.
Tasting notes	Deep yellow colour with marked golden reflections. Rich nose with aromas of tropical fruit and lemons. Fresh citrus fruit tastes with gooseberries and the softness of ripe pineapples, bananas and peaches. Surprisingly long on the finish.
Data analysis	Alcohol 13.09% vol., sugars 4.7 g/l, dry extract 20.2 g/l, total acidity 5.70 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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