

MASI®

Masianco 2010

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).

2010 vintage	Winter was one of the coldest in recent years (temperatures as low as -16.5 °C from 18 - 21 December) in the Tenuta Strà del Milione vineyards, with consequent frost damage on some of the new growth leading to lower quantities of grapes. However, constant breezes helped keep grapes healthy and quality was high. Harvesting began at the beginning of September with the Pinot Grigio grapes, which had high acidity levels and very promising aromas. The result is a superb year for white wines.
Tasting notes	Strong straw yellow colour. Original and attractive bouquet with tropical fruit aromas. Fresh and easy on the front palate, becoming weightier and fuller bodied on the mid palate where fruitiness blends with flavours reminiscent of honey and boiled sweets. A dry finish with an attractive citrus twist making it especially drinkable.
Data analysis	Alcohol 12.88% vol., sugars 4.3 g/l, dry extract 22.1 g/l, total acidity 6 g/l, pH 3.30.

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.