

## MODELLO DELLE VENEZIE BIANCO 2010

*Venetian Pinot Grigio has been blended with other indigenous grape varieties of the region to make 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.*



<b>Classification</b>	Bianco delle Venezie IGT.
<b>Origin</b>	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.
<b>Grape varieties</b>	85% Pinot Grigio and 15% other indigenous varieties.
<b>Vinification</b>	The various varieties are harvested separately when fully ripe. They are then off-skin 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.
<b>Maturation</b>	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.
<b>Ageing potential</b>	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).

<b>2010 vintage</b>	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.
<b>Tasting notes</b>	Attractive straw yellow colour with golden reflections. Inviting bouquet: fresh and both floral and fruity at the same time with peach and pear aromas. Very refreshing and attractive on the palate thanks to excellent supporting acidity. Good structure on the mid palate, where the fruit comes through together with slight citrus fruit touches. Long, dry finish.
<b>Data analysis</b>	Alcohol 12.40% vol., sugars 4.4 g/l, dry extract 20.4 g/l, total acidity 5.26 g/l, pH 3.32.



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.