

FRESCO DI MASI

ROSSO VERONA IGT BIO

Fresco di Masi is a range of organic wines that interpret a renewed vision of sustainability, produced “by subtraction”, minimising man’s intervention on nature with just unfiltered wild yeasts, not aged in wood, with a limited alcohol content. Everything superfluous has also been eliminated from the Fresco di Masi container, to strike the purest essence: the new “Masi Bottle” combines lightness with aesthetic and design, the result of collaboration with world-famous architect Piero Lissoni, as well as the utmost efficiency: slim, elegant and yet strong, all at once.

Obtained from grapes harvested during the coolest hours and immediately vinified, Fresco di Masi Rosso has a strong fragrance and attractive aromas of fresh fruit on the nose: from pomegranates to blackcurrants to the typical hints of cherries that make the wine so identifiably Veronese in origin.

Grapes: Corvina and Merlot

TASTING NOTES

Appearance: light cherry red

Nose: fresh fruit

Palate: cherries, pomegranates, blackcurrants

Food pairings: excellent as an aperitif and with your favourite recipes, including classic Mediterranean foods, such as pasta, vegetarian dishes, salumi and cheeses.

Serving temperature: 12-14° C (54°-58° F)

Alcohol content: 11,5% vol.

Shelf life: 3-4 years

