

# MASI

## MOXXÉ ROSÉ

### PINOT GRIGIO RAMATO SPUMANTE BRUT

The extraordinary freshness resulting from the use of Pinot Grigio is accompanied by an impressive fruity structure and a unique ("ramato") copper-tinged colour enhanced by a brief period of appassimento. Masi's expertise in appassimento meets the tradition of easy-drinking sparkling wines typical of the Venetian regions.

#### GRAPE VARIETIES

Pinot Grigio.

#### APPASSIMENTO

Masi's expertise in grape drying technique.

#### TASTING NOTES

**Look:** strong salmon pink colour with lively perlage.

**Nose:** delicate berry fruit on the nose, particularly reminiscent of wild strawberries.

**Palate:** fresh and easy to drink on the palate, but with good character at the same time thanks to ripe and attractive fruitiness with a long, dry finish.

#### FOOD PAIRING

Excellent above all as an aperitif with salumi or fresh cheeses; enjoyable with food during the meal, particularly summer dishes such as insalata caprese, main-course salads and cold roast beef.

**SERVING TEMPERATURE:** 8° C  
**ALCOHOL CONTENT:** 12% vol.



The tank method for making sparkling wine has been used in the Venetian regions since the late 18th century. Masi applies it here to Pinot Grigio, which, thanks to brief appassimento (grape drying) and light maceration, takes on unusual fruitiness and a unique bright pink colour.

