

MASI

MOXXÉ DEL RE

OLTREPÒ PAVESE DOCG METODO CLASSICO PINOT NERO BRUT

The Moxxé range of sparkling wines has been expanded with Moxxé del Re: Masi's Metodo Classico made with Pinot Nero grapes from the Oltrepò Pavese region, which specialises in this type of wine. The result is a Spumante with a fine, long-lasting perlage and delicate aromas of citrus fruit, hay, and alfalfa. Good supporting acidity provides drinkability and freshness, while the delightful flavours of this wine come from its vineyards of origin: hillside soils rich in limestone.

GRAPE VARIETIES

Pinot Nero.

TASTING NOTES

Look: pale golden yellow in colour, with a long-lasting and fine perlage.

Nose: attractive aromatic complexity ranging from hints of citrus to aromas of bread crust, straw, hay, and alfalfa, all typical of Pinot Noir.

Palate: full flavoured and lean, with a sustained acidity for attractive freshness. The soil of origin for the grapes gives a delicate salty tang.

ENJOYING THIS WINE

Perfect as an aperitif or for celebratory drinking. Goes well with vegetable crudités, raw fish and smoked salmon. Excellent with fried food, fish or vegetables, raw spring salads and chicken salads. Good with first courses, such as 'risotto alla milanese'.

SERVING TEMPERATURE: 8° C
ALCOHOL CONTENT: 12,5% vol.



750
ml



Moxxé del Re gets its name from the 'Moxxé' range of Masi sparkling wines and the 'Casa Re' estate in the Oltrepò Pavese region, famous for its production of Italian sparkling wines using 100% Pinot Nero grapes.

The Liberty-style house that stands proudly on the property was famous for its beauty and style in the 1920s, so much so that local inhabitants called it the 'Casa del Re'. In the years that followed, the whole area became known as 'Casa Re', until Masi's purchase of the estate in January 2024.