

# MASI

## ROSA DEI MASI ROSATO TREVENEZIE IGT

Rosa dei Masi is a pale colored rosé wine, with intense floral aromas and attractive hints of berry fruit.  
A wine to enjoy in good company above all, crafted to give rosé lovers an enjoyable and relaxing experience.

### GRAPE VARIETIES

Merlot.

### TASTING NOTES

**Look:** pale pink with 'onion skin' reflections.

**Nose:** intense floral scents.

**Palate:** delightfully refreshing, with hints of raspberries and red currants.  
Dry finish balanced by pleasing acidity.

### ENJOYING THIS WINE

Excellent as an aperitif, also to be enjoyed by the pool or on the seashore in combination with shellfish, oysters, and seafood.  
Perfect with sushi and a good pasta dish with clams. Ideal base for fruity cocktails.

**SERVING TEMPERATURE:** 8-10° C

**ALCOHOL CONTENT:** 12% vol.

**SHELF LIFE:** 2-3 years



Rosa dei Masi is made with Merlot grapes coming from vineyards in upper Valpolicella where wide diurnal temperature variations produce incomparable fragrances and good balancing acidity. The production process in the winery aims to conserve both aromas and balance to make this rosé wine unique.

