



# MODELLO MASI

## PINOT GRIGIO DELLE VENEZIE DOC



Modello Masi is a benchmark for wines of the *Trevezie* regions. Made from grapes grown in specialist vineyards, partly on the 'Stra' del Milione' estate, which is named after the road taken by Marco Polo on his journeys of exploration and trade in the XIII century, the traditional route to the Orient at the time.

A modern wine expressing the authentic sociability of our people in every sip.

An elegant, well-balanced wine, intensely fruity notes such as pear, pineapple and grapefruit are offset by a zingy acidity.

ENJOYING THIS WINE: ideal as an aperitif, perfect with antipasti, risottos and pastas with light sauces. This wine gets on marvellously with fish, white meats and vegetable dishes.

GRAPE VARIETIES: Pinot Grigio

ALCOHOL CONTENT: 12% VOL.

SERVING TEMPERATURE: 8-10°C / 46-50°F

SHELF LIFE: 2 years

