

PINOT GRIGIO DELLE VENEZIE DOC



Modello Masi is a benchmark for wines of the *Trevenezie* 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

