



I MASOLETTI

# I Masoletti Pinot Grigio



## **Wine Description**

Pinot Grigio is a grape of French origin, where it is known as Pinot Gris. At first the French attempted to plant the Pinot Gris in very cold Piedmont before moving to the Veneto. I Masoletti is the true expression of Pinot Grigio. It has an excellently balanced acidity.

## **Tasting Notes**

Distinctive and prestigious wine. Straw yellow in color with a stylish and pleasantly fruity bouquet. A well-orchestrated flavor with notes of apple and peach. The fruit is offset by a well-balanced acidity. There is a gentle mineral quality and a unique medium body with a wide spectrum of texture.

## **Food Pairings**

Perfect with fresh vegetables, light soups, and egg-based courses. An ideal partner for seafood and shellfish.

Region: Veneto

Varietal Composition: 100% Pinot Grigio

Alcohol Content: 12%

Soil Composition: Clay and silt

Training Method: Sylvoz

Elevation: 40mt

Exposure: South-East

Harvest Time: Late August

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: None

Type of Aging Container: Stainless Steel

Type of Oak: None

Length of Aging Before Bottling: 2 Months

Length of Bottle Aging: 1 Month

The producers of I Masoletti boasts over 30 years of activity as a prestigious bearer of wine-growing culture and heritage of Eastern Veneto. They have a love for the traditional art of vinification.

[Producer Profile](#)

[Shelf Talker](#)