



I MASOLETTI

Region: Tre Venezie

Wine: Pinot Grigio

Areas: North of Trent, in the municipality of Lavis

Classification: IGT

Grape Variety: 100% Pinot Grigio

Alcohol Level: 12.5%

Winery Profile: Masoletti stands at the center of an area boasting a century-old vine-growing tradition, back to the times when the Rhetians, a proud and enterprising people, started producing their quality wine.

Soil Composition: Loose, alluvial, landfill, pebbly.

Harvest Time: September

Aging: None. The wine is bottled immediately, expressing the maximum freshness.

Food Pairings: Best served slightly chilled, with fish and seafood and other dishes with delicate flavor, including white meats, prosciutto, and culatello.

Tasting Notes: Typically fresh and full flavored. Fragrant and fruity, with a hint of rose.



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