



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# MASOTTINA - "Ai Palazzi" Pinot Grigio delle Venezie DOC



MASOTTINA  
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## • Grapes

Pinot Grigio



## • Grapes origin

Flat, alluvial soil, mainly clayey tending to chalky.



## • Winemaking and Aging

Fermentation at controlled temperature on selected yeasts, in heat conditioned steel tanks. Few months in bottle.



## • Wine description

**Colour:** pale straw yellow

**Bouquet:** intense and rich. It clearly recalls apples, crisp pears, citrus fruit (grapefruit, limes, lemons); and then envelopes us in almonds and jasmine flowers.

**Taste:** in harmony with the sensations on the nose, immediately reminiscent of fresh citrus fruit and wellbalanced acidity that arouses the fruity aroma. The end taste is dry and clean with agreeable flavour.



## • Food and Wine pairing

Shellfish, oily fish, fish and vegetable first courses.



## • Service temperature

10 - 12° C



## • Analytic data

**Alcohol content:** 13,00 % vol.

**Total acidity:** 5,4 g/l

**Residual sugars:** < 1 g/l

**pH:** 3,28