



GAIASCHI

· dal 1855 ·

Masca'

Cuveé brut obtained from a blend of 4 different grapes, combining the qualities of all of them: Ortrugo's freshness, Müller's delicate aromas, Pinot's structure, and Silvaner's delicacy.



Name:	Masca'
Type:	Spumante Brut
Farming System:	Integrated Farming
Grape varieties:	40% Ortrugo, 30% Müller Thurgau, 20% Pinot Grigio, 10 % Silvaner
Yield:	60 Hl per hectare
Terrain:	calcareous clay
Estates:	Colombaia Guffanti - Ziano Piacentino
Extension and altitude:	2 hectares – 220 m elevation
Cultivation system:	simple curtain
Harvest:	August - September
Alcohol:	12% vol.
Serving temperature:	8 °C
Winemaking:	after pressing, the different grapes used for this wine are individually fermented and are later blended. Through the Charmat Method, a 60 days long re-fermentation is then used to produce this wine.
Tasting notes:	straw yellow Spumante with an elegant perlage. The bouquet reminds of bread crust. Fresh and long on the palate.
Serving suggestion:	perfect as an aperitif or served with seafood.