



VITICULTEURS ENCAVEURS
VALLÉE D'AOSTE

QUINSON Pierre Philippe



Masarèn Vino Rosso

name: Masarèn Vino Rosso

production area: town of Sarre

surface: 0.30.00 ha

vine training technique: guyot

exposure to sunlight: south

harvest time: second half of October, hand-picking in small crates

grape varieties: Petit Rouge, Fumin, Freisa, Dolcetto, Barbera and various indigenous varieties

vinification: destemmed grapes, maceration on the skins for 8-10 days with pumping over three times a day

maturation: 80% in steel vats, 20% in 2-3-year old oak barrels

wine descriptors and food pairing suggestions: crimson-red colored, a rich and persistent bouquet of black fruit, jam and light toasty notes. Well-balanced and soft on the palate, an intense winy flavor, a high alcoholic component and full-bodied. It pairs well with meat dishes, cured pork meat cuts and cheese.

total production: 2,200-2,500 bottles per year

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