



MASOTTINA RECONFIRMS ITS PARTNERSHIP WITH MILANO WINE WEEK
From 8 to 16 October the historic Conegliano winery will be the key figure in a Master Class
and haute cuisine experience that underlines the gastronomical affinity of the
R.D.O. collection

For the second consecutive year, Masottina, one of the leading Conegliano wineries, will be a Support Partner at the fifth edition of Milano Wine Week with encounters and tasting sessions dedicated to the world of Prosecco wine.

Save the dates of 11 and 12 October, when the Master Classes will take place in Palazzo Bovara, conducted by wine experts **Cristina Mercuri**, DipWSET wine educator and founder of Wine-club.it, and **Filippo Bartolotta**, eclectic wine speaker and prestigious writer for the magazines **Decanter** and **The Drink Business**, who will challenge wine lovers in understanding flavour and the differences between the various Prosecco wine terroirs.

During the **Masottina Master Class Exploring Prosecco Styles and Terroirs** on Tuesday 11 (6.30 p.m.) and Wednesday 12 October (10.30 a.m.) participants will be actively involved in the analysis and blind comparison of two types: **ExtraDry** (sweeter), and **Brut** (drier) from the **collections of Masottina Calmaggiore, ContradaGranda and R.D.O.**

Cristina Mercuri and Filippo Bartolotta will take participants on an excursion into the **secrets of the world of Prosecco wine, gradually ascending its quality pyramid**, starting with Prosecco DOC Treviso from Calmaggiore, going on to Conegliano Valdobbiadene Prosecco Superiore DOCG from ContradaGranda, and ending with Rive di Ogliaio (R.D.O.), the denomination's greatest expression from one of the 43 terroirs that identify the Conegliano Valdobbiadene DOCG.

Analysis will be both sensorial, to understand flavour attitude, and explorative to compare the different terroirs. The most significant example will be the R.D.O. collection, where the difference between the ExtraDry and Brut types featured in the tasting session will be clear. However, the challenge is to understand what lies behind; is it just a question of dosing?

The **international** Master Classes will be streamed live in several locations: New York, Toronto, London, and Shenzhen. Not just limited to wine lovers, the Italian and international key figures will also include restaurateurs, sommeliers and wine bar owners, people with whom Masottina has been interacting for some years to globally promote Prosecco wine culture, particularly at table.

Masottina's aim is to foster a drinking experience that represents not just a pleasant moment, but also Italy's history, territory and culture by matching this wine to dishes created by important chefs and cooks who interpret the flavour of Italian food in the world.

That's the reason for our encounter with **Alberto Tasinato and his restaurants**. For Milano Wine Week the well-known restaurateur has come up with two unique experiences, proposed in partnership with Masottina.

Masottina S.p.A.

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Throughout Milano Wine Week, at the **Locanda alla Scala** you can savour an Italian appetiser served with **R.D.O. Levante**, the first Prosecco Rive wine to be included, and remain, in the Wine Spectator's prestigious list of the best wines in the world.

The main appointment will be with Michelin-starred restaurant **L'Alchimia** and **R.D.O. Ponente**, freshly 'crowned' as a great wine by Alessandro Scorsone and Mario Busso of ViniBuoni d'Italia by Touring Club. For the occasion, chef Giuseppe Postorino will present a new creation, served as a main course, **Risotto Milano-Venezia**, together with R.D.O. Ponente, some old vintages of which the restaurant features exclusively on its wine list.

Risotto Milano-Venezia will become one of the iconic dishes of L'Alchimia, to present the archetypical dish of Milan, risotto alla milanese and celebrate and exalt influences from other Italian territories featuring excellent raw materials. The restaurant started the initiative when it opened, with Risotto Milano-Roma (risotto alla milanese [saffron risotto]) and coda alla vaccinara [oxtail stewed in wine, spices and vegetables]) and then Risotto Milano-Langhe (risotto with Piedmont Fassona beef and hazelnuts).

On its part, Masottina will dedicate a delicious dish to Clò oysters from Venice, famous for their cultivation since Roman times. They recently came back into vogue when this summer an archeological dig by Venice Cà Foscari University uncovered important traces dating back to Roman times.

The dish, served with R.D.O. Ponente 2021, will be previewed on 11 October in the historic venue of Palazzo Serbelloni. It can then be enjoyed throughout the week in L'Alchimia, once again with R.D.O. Ponente.

During Milano Wine Week Masottina will take the opportunity to listen to consumers and disseminate the culture of Prosecco wine, which is certainly ideal for informal, convivial occasions, but also represents an important wine at table that surprises with its unexpected longevity.

MASOTTINA

Masottina's story is rooted in the five hectares of vineyard purchased in 1946 by Epifanio Dal Bianco. When the farmhouse included in the estate was renovated, old wording appeared on one of the walls: Casa Masottina. This gave its name to the historic brand controlled by the Dal Bianco family for three generations. Nowadays Masottina wines hail from almost 300 hectares of vineyards that extend along the Conegliano Valdobbiadene hills, a UNESCO World Heritage Site, and in the Venetian hinterland. This vine-covered area has been built up over time with carefully selected vines grown by the family to the Integrated Crop Management National Quality System SQNPI and organic practices. However, it is in the Ogliaio hills that Masottina expresses its production and quality philosophy with crus from a unique terroir: R.D.O. Ponente and R.D.O. Levante, included in the Wine Spectator's famous TOP 100 most important wines in the world.

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