

# VINO FINO

Explore a World of Wine

## MASSO ANTICO ROSÉ 2024

HOT  
PRICE

99

VINO  
VALUE

\$19.99

Summer Sipper from the 'Heel' of Italy  
**99/100 Luca Maroni - Italian  
Winery of the Year 2025**



|               |             |          |                |
|---------------|-------------|----------|----------------|
| Product Code: | 31858       | Closure: | Cork           |
| Country:      | Italy       | Unit:    | Each           |
| Region:       | Puglia      | Volume:  | 750ml          |
| Sub Region:   | Salento IGT | Alcohol: | 12.5%          |
| Style:        | Rosé        | Grape:   | 100% Primitivo |



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### TASTING NOTES

**Luca Maroni - Italian Winery of the Year 2025**

**Rated 99/100 by Luca Maroni - Leading Italian Wine Critic**

If you already know and love Masso Antico, this is one you'll want to pay attention to. With a huge following among our customers for their standout reds and much-loved Fiano, this Italian favourite needs little introduction. What is new, though, is this seriously exciting addition to the range: Masso Antico Primitivo Rosé.

And it's arrived with a bang. Leading Italian critic Luca Maroni has named Masso Antico his **Winery of the Year** and awarded this irresistibly drinkable Rosé a huge **99 points**. Not bad for a wine that's all about easy enjoyment.

In the glass, it's an elegant rose hue, bursting with fresh strawberries and watermelon. The palate is surprisingly full-bodied yet bright and refreshing, with excellent acidity keeping everything crisp and lively. A long, clean finish makes it dangerously moreish and very hard to put down.

If you're a fan of Masso Antico or simply love a Rosé that delivers both flavour and freshness, this one is a must-try. Summer sipping just got a serious upgrade.

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## Winery notes (2024 Vintage)

"Elegant pink colour with scents of strawberry, passion fruit, lime and spicy notes of the Mediterranean. On the palate it is fullbodied, fresh and clear with an excellent level of acidity. The aftertaste is long and persistent.

Masso Antico "Primitivo Salento Rosé" is made exclusively from Primitivo grapes. After the destemming, skins are macerated for about 2 hours and then undergo a soft press to obtain the typical pink colour of this wine. Then follows the alcoholic fermentation with selected yeasts at controlled temperature of about 15°C for 10 days, to get the right colour and fragrance."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch