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

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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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."

CONTACT VINO FINO

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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

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