



TRENTO DOC MASO MARTIS BRUT CLASSIC METHOD

Generous sun, frequent breezes, and nutrient-poor, loosed-textured soils combine to produce this full-bodied, very fragrant sparkling wine

GRAPE VARIETIES

Chardonnay C.L. 130 and Pinot Noir grafted on Kober 5BB. Vineyard layout: 3.2m. x 0.8m. Training: traditional Trento pergola.

DENSITY

3,000 vines per hectare.

VITICULTURE

Short pruning; organic fertiliser in alternate years; in-row cover cropping; drip irrigation as needed.

GROWING AREA

Trento hills, at 450 metres' elevation

SOIL

Limestone, abundant pebble-gravel over Trento *roccia rossa*.

WINE MAKERS

Antonio Stelzer, Matteo Ferrari.

PRODUCTION

No more than 10,000 kg/ha

VINIFICATION

Chardonnay and Pinot Noir clusters are hand-picked into shallow boxes, then the two types of grapes are gently crushed separately. After fermentation the wine is drawn off the gross lees and the Chardonnay and Pinot Noir are blended to 70%-30%. The wine is then stored in steel tanks and bottled the following spring, and cultured yeasts added.

After a period of 18-24 months on the lees, the bottles are manually riddled, and the wine is disgorged and bottled.

TECHNICAL DETAILS

colour: light straw
bouquet: floral, with appealing hints of fruit
alcohol content: 12.40 % Vol.
total acidity: 7.05 gr./lt.
sugar: 9.00 gr./lt.
dry extract: 24 gr./lt.
perlage: pin-point, long-lingering bubbles

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto; any fish dishes.

For everyday or any special moment.

Serve chilled (8-10°C.)