

TRENTO DOC MASO MARTIS BRUT ROSE' CLASSIC METHOD

A noble wine showing an old-copper, pinkish hue, with aromas of wild berries, redcurrant, and wild strawberry, enriched with subtle hints of sweet almond; full-bodied and velvety.

GRAPE VARIETIES

Pinot Noir grafted on Kober 5BB. Vineyard layout: 2.20 x 0,80. Training: Guyot

DENSITY

5,000 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 8,000 kg/ha

VINIFICATION

The Pinot Noir clusters are hand picked into shallow boxes, then gently crushed. One month after fermentation, the wine is drawn off the gross lees and goes to steel tanks, where it rests until the following spring, when it is inoculated with cultured yeasts. After a period of 18-24 months on the fine lees, the bottles are hand riddled, and the wine is then disgorged and bottled.

TECHNICAL DETAILS:

colour: old-copper pink
bouquet: intense, fruity, with a hint of yeastiness
alcohol content: 12.50 % Vol.
total acidity: 7.05 gr./lt.
sugar: 7.00 gr./lt
dry extract: 26 gr./lt.
bead: pin-point, log-lingering bubbles

SUGGESTIONS FOR SERVING

Wonderful as a crisp, sparkling aperitif on special occasions or for toasting with friends.
Perfect with fish.
Serve chilled (8-10° C.)

