

MADAME MARTIS TRENTODOC BRUT RISERVA RARE VINTAGE

We nurtured a dream to craft a classic method wine that would fully reflect their masterful skills in producing sparkling wine, an expertise that grew steadily more impressive with each successive vintage.

There are only 500 bottles of this exceptional classic method that we wanted to produce with our best grapes combining the elegance of Pinot Nero with the fragrance of Chardonnay and the softness of Pinot Meunier.

"Madame Martis" is in fact a successful synthesis of valuable items that have always characterized the harmonic and decisive style of sparkling wines Maso Martis.

The first vintage-dated bottle was from the 1999 harvest, and after eight years of maturation on the lees, it debuted during an exclusive event dedicated to this rare classic sparkling wine at the 2008 Merano WineFestival.

"Madame Martis", the name we chose, is dedicated to our two daughters Alessandra and Maddalena, who represent the future of Maso Martis.

This special Riserva will be produced only in vintages considered appropriate to its exceptional character, making it a truly unique experience for those who uncork one of the few hundreds of bottles of Madame Martis and make the magic of our dream come true.

Text of the press release for the 2008 Merano WineFestival



MADAME MARTIS TRENTO DOC BRUT RISERVA

Growing Area: Trento hills, at 450 metres' elevation
Soil: Limestone, abundant pebble-gravel over Trento roccia rossa
Cuvée: 70% Pinot Nero 25% Chardonnay 5% Pinot Meunier
Wine makers: Antonio Stelzer, enot. Matteo Ferrari

1999

RARE VINTAGE

Disgorged: May 2008
Alcohol content: 13.90% Vol
Total acidity: 6,00 g/l
Sugar: 3,50 g/l
Dry extract: 26,00 g/l

2000

RARE VINTAGE

Disgorged: April 2009
Alcohol content: 13.60% Vol
Total acidity: 5,00 g/l
Sugar: 3,00 g/l
Dry extract: 24,00 g/l



2001

RARE VINTAGE

Disgorged: June 2010
Alcohol content: 12,70% Vol
Total acidity: 7,00 g/l
Sugar: 3,50 g/l
Dry extract: 24,40 g/l

2002

RARE VINTAGE

Degorgieren: August 2011
Alkoholgehalt: 12,70% Vol
Total acidity: 6,00 g/l
Sugar: 5,0 g/l
Dry extract: 23,70 g/l