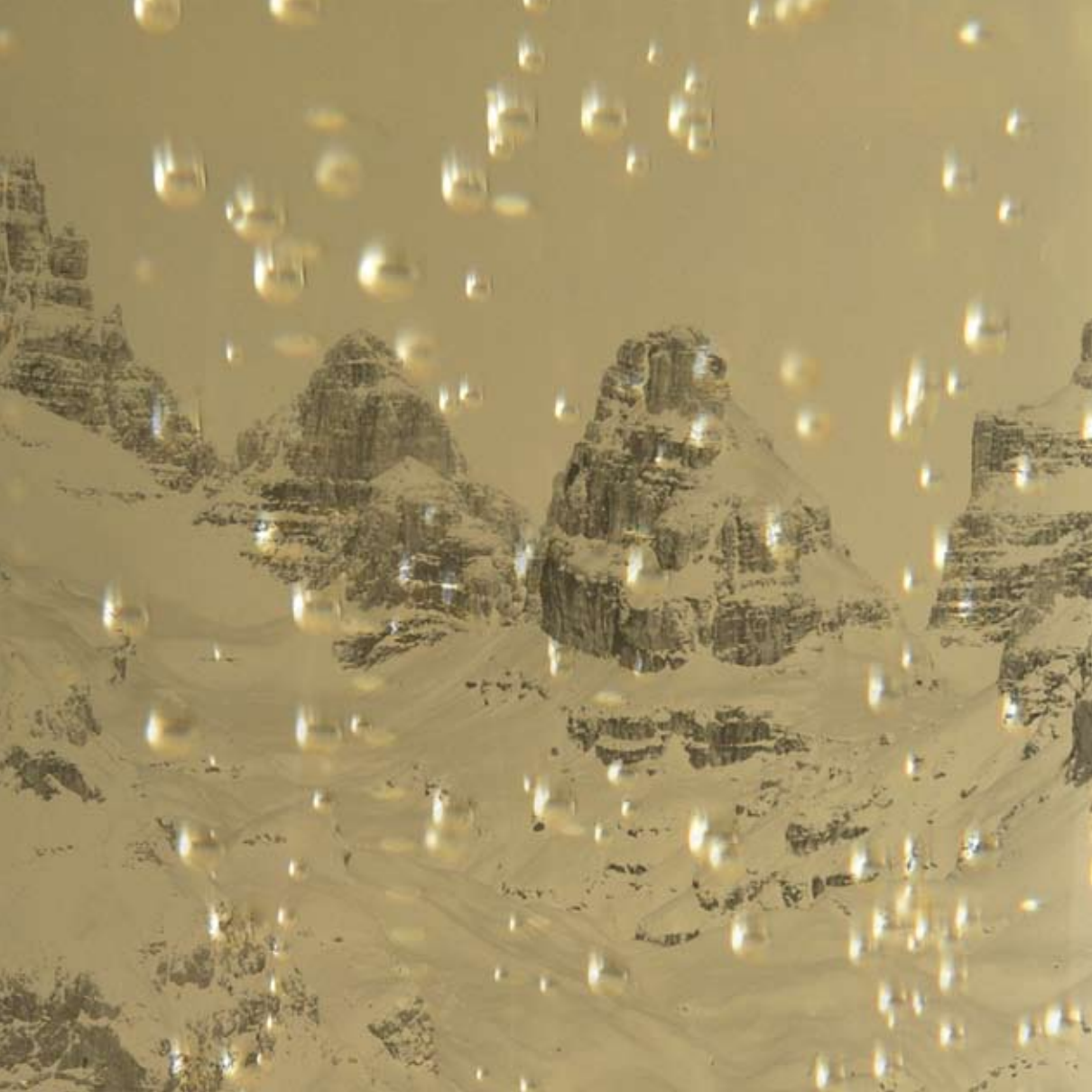


MASO MARTIS

THE EFFERVESCENCE OF THE DOLOMITES



MASO MARTIS

THE EFFERVESCENCE OF THE DOLOMITES

The magic of the festivals, waiting for the special occasion,
a drink with friends, the pleasure of tasting.

Essence, fragrance, intensity and the lightness ...
this is the effervescence of the Dolomites
and the soul of sparkling Maso Martis.

TRENTODOC

TRENTODOC is the synonym of classic method sparkling
wines of the highest quality:

The ideal habitat, the high quality of the grapes,
the severity in the method, the unique Trento origin.

about us

Our winery was established in 1990. Ever since the beginning we have dedicated our activity almost exclusively to the production of classic method sparkling wine. The TRENTODOC is the wine that we love, in which we believe, and on which we invest our energies. It's a mission that we keep alive, and pursue with love and constancy.

Antonio and Roberta Stelzer



Maso Martis is located in Martignano, at the foot of Mount Calisio (also called Mount Argentario) surrounding Trento, 450 m above sea level: a mountain terrain that was cultivated already from the end of the XIX century, well exposed and caressed by the mountain breeze.





different history origin

Since 1986, we have been cultivating 29,6 acres of vineyards on calcareous soil, rich of the typical Trentino porphyry redstone.

We have a limited production: 60,000 bottles a year, out of which 45,000 are dedicated to TRENTODOC. Our wines are made from our own grapes.

The harvest on the farm is hand made and it still represents a village festival. Our idea of safeguarding the genuine product and our environment, has led us towards organic farming.





our signature, from the vineyard to the bottle

For us it is important that every bottle reflects the year in which it was produced and that the attention we put to the vineyard health is the same as the protection of our everyday living environment. The focused attention on details is the result of a valuable team work, where the presence of Andrea Cristelloni in the vineyard and Matteo Ferrari in the winery is an integral part of our exciting project. Our signature is therefore a concrete reality that symbolises every single bottle of Maso Martis.





our products

The farm work focuses on the prevalent varieties, Chardonnay and Pinot Nero, but it also takes into consideration and gives attention to smaller types of grapes such as Pinot Meunier and the rare and precious Moscato Rosa.

TRENTODOC

DOSAGGIOZERO

BRUT

DEMI-SEC

BRUT ROSE'

BRUT RISERVA

MADAME MARTIS BRUT RISERVA

WHITES WINES

TRENTINO DOC CHARDONNAY

TRENTINO DOC CHARDONNAY L'INCANTO

RED WINES

TRENTINO DOC CABERNET SAUVIGNON L'INDACO RISERVA

DESSERT WINES

SOLE D' AUTUNNO CHARDONNAY PASSITO

MOSCATO ROSA







TRENTODOC DOSAGGIOZERO MILLESIMATO

This brilliant and vivacious TRENTODOC rich in floral scents, recalls the fragrance and freshness of the grapes. Pale straw yellow in colour, full bodied and velvety, it enhances desserts due to the natural sweetness on the palate.

VINIFICATION

Chardonnay and Pinot Nero 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 Nero are blended to 70%-30%. The wine is then stored in steel tanks and bottled the following spring, and cultured yeasts added.

After at least 24 months on the lees, the bottles are manually riddled, and the wine is disgorged and bottled.

No added liqueur d'expedition.

GRAPE VARIETIES

Chardonnay and Pinot Nero grafted on Kober 5BB.Vineyard layout: 3,2 m x 0,8 m. Vine trellising: Trentino pergola system.

DENSITY

3.000 vines per 2,5 acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.



PRODUCTION

No more than 10.000 kg/ every 2,5 acres

TECHNICAL DETAILS

colour:	pale straw yellow
bouquet:	fruity, intense, slight aromas of yeast and minerals
alcohol content:	12,50 % Vol.
total acidity:	7,80 g/l
sugar:	zero
dry extract:	22 g/l
perlage:	pin-point, long-lingering bubbles

FLAVOR

Dry with acidity and sapidity with soft finish.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Starters based on raw fish (oysters).

First courses and fish based and shell fish risotto.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.

TRENTODOC BRUT MILLESIMATO

From the vinification of the grapes Chardonnay and Pinot Nero you obtain this classic method wine with intense body and perfumes, slight aroma of yeast, strong and versatile character, suitable for all occasions.

VINIFICATION

Chardonnay and Pinot Nero 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 Nero are blended to 70%-30%. The wine is then stored in steel tanks and bottled the following spring, and cultured yeasts added. After at least 24 months on the lees, the bottles are manually riddled, and the wine is disgorged and bottled.

GRAPE VARIETIES

Chardonnay and Pinot Nero grafted on Kober 5BB. Vineyard layout: 3,2 m x 0,8 m. Vine trellising: Trentino pergola system.

DENSITY

3.000 vines per 2,5 acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.



PRODUCTION

No more than 10.000 kg every 2,5 acres

TECHNICAL DETAILS

coulour:	light straw
bouquet:	floral, with appealing hints of fruit
alcool content:	12,50 % Vol.
total acidity:	7,50 g/l
sugar:	9,00 g/l
dry extract:	22 g/l
perlage:	pin-point, long-lingering bubbles

FLAVOR

Delicate and well balanced, fresh and elegant.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

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

For everyday or any special moment.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.

TRENTODOC DEMI-SEC MILLESIMATO

This brilliant and lively TRENTODOC, rich in floral hints, remembers on the fragrance and freshness of its original grapes. Pale straw yellow colour, full bodied and velvety, enhances the moment of the dessert thanks to its natural sweet vein on the palate.

VINIFICATION

Chardonnay and Pinot Nero 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 Nero are blended to 70%-30%. The wine is then stored in steel tanks and bottled the following spring, and cultured yeasts added. After at least 24 months on the lees, the bottles are manually riddled, and the wine is disgorged and bottled.

GRAPE VARIETIES

Chardonnay and Pinot Nero grafted on Kober 5BB. Vineyard layout: 3,2 m x 0,8 m. Vine trellising: Trentino pergola system.

DENSITY

3.000 vines per 2,5 acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.



PRODUCTION

No more than 10.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	light straw
bouquet:	floral, with appealing hints of fruit
alcohol content:	12,50 % Vol.
total acidity:	7,50 g/l
sugar:	39 g/l
dry extract:	22 g/l
perlage:	pin-point, long-lingering bubbles

FLAVOR

The sweet hint offers great softness supported by great sapidity.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Petits fours, pastries, tea biscuits.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.

TRENTODOC BRUT ROSE' MILLESIMATO

It is a high class product with strong pink colour; with aromas of berries, currants, raspberries and strawberries and delicate hints of sweet almond, full bodied and velvety. Ideal for an aperitif with friends or also in the occasion of pleasant meetings.

VINIFICATION

Manual harvest is carried out in shallow boxes, the grapes are crushed and the juice remains on the skin in cold maceration for about 18-24 hours to favour the extraction of colour and the most noble aromatic precursors of Pinot Nero. Then there is a soft pressing, the fermentation and a long period of the base wine on the yeasts. It is stored in steel tanks and then bottled the following spring with selected added yeasts. After a period of aging of at least 24 months the manual remuage is performed followed by the disgorgement and the subsequent packaging.

GRAPE VARIETIES

Pinot Nero grafted on Kober 5BB. Vineyard layout: 2,2 m x 0,8 m. Vine trellising: guyot

DENSITY

5.000 vines per 2,5 acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification



PRODUCTION

No more than 8.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	strong pink
bouquet:	intense, fruity, with a hint of yeastiness
alcohol content:	12,50 % Vol.
total acidity:	7,00 g/l
sugar:	7,00 g/l
dry extract:	24 g/l
perlage:	pin-point, log-lingering bubbles

FLAVOR

Frank, robust, enhanced by salt and acid balance that enhances its personality. Remembers fully the grapes of its origin.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Ideal as an aperitif wine.
Perfect with fish.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.

TRENTODOC BRUT RISERVA MILLESIMATO

A true winemaking masterwork, made from rigorously-selected Pinot Nero grapes, a variety that has found at Maso Martis its ideal terroir. The wine is aged on the fine lees for at least four years to develop its body and bouquet to their fullest potential.

VINIFICATION

The Chardonnay and Pinot Nero clusters are hand picked into shallow boxes. The grapes are kept separate and crushed gently. After fermentation, the wines are drawn off the gross lees, and the Chardonnay and Pinot Nero are blended to 30%-70%. The wine is then stored partly in steel tanks and partly in barrels, and is bottled the following spring together with cultured yeasts. After a period of 52-60 months on the fine lees, the bottles are manually riddled, and the wine is then disgorged and bottled.

GRAPE VARIETIES

Chardonnay and Pinot Nero grafted on Kober 5BB. Vineyard layout: 2,2 m x 0,8 m. Vine trellising: guyot

DENSITY

5.000 vines per acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.



PRODUCTION

No more than 9.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	straw
bouquet:	intense with a hint of vanilla
alcohol content:	12,50 % Vol.
total acidity:	7,00 g/l
sugar:	6,00 g/l
dry extract:	25 g/l
perlage:	pin-point, long-lingering bubbles

FLAVOR

It joins extraordinary softness and distinct sapidity on the palate. Very full-bodied and intense with great persistence.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Delicious throughout the meal; a must-serve for very special occasions; perfect with any raw seafood, and with any fish-based dish.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.



each one has its own time ...

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 BRUT RISERVA TRENTODOC



"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



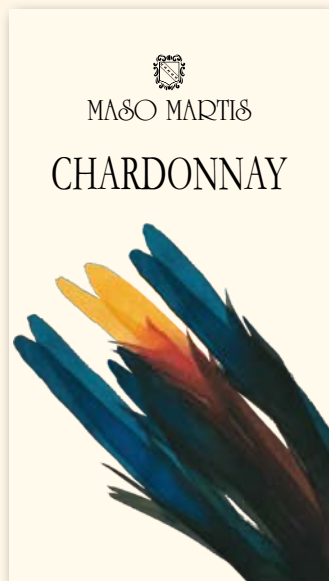
considered appropriate to its exceptional character, making it a truly unique experience for those who uncork one of the few hundreds of bottles of Madame Martis and make the magic of our dream come true.

Text of the press release for the 2008 Merano WineFestival



TRENTINO DOC CHARDONNAY

Wine with a distinct personality, rich in intense perfumes, it reflects the typical variety and the territory.



VINIFICATION

The grapes are hand picked into shallow boxes, and the whole clusters are immediately gently pressed. After fermentation at a controlled temperature of 18°- 20° C with cultured yeasts, the wine is then drawn off the gross lees and stored in steel tanks, to be bottled the following spring.

GRAPE VARIETIES

Chardonnay grafted on Kober 5BB. Vineyard layout: 3,2 m. x 0,8 m. Vine trellising: Trentino pergola system.

DENSITY

3.000 vines per 2,5 acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification

PRODUCTION

No more than 10.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	deep straw yellow
bouquet:	ripe tropical fruit and pungent spice
alcohol content:	12,50 % Vol.
total acidity:	6,00 g/l
dry extract:	24 g/l

FLAVOR

Characteristic and varietal, fresh and mineral with a good persistence.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Excellent as an aperitif. Perfect with seafood and white meat dishes.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.

TRENTINO DOC CHARDONNAY L'INCANTO

Painstakingly-selected fruit and a very particular vinification process have resulted in a wine remarkable for its personality and fragrances, qualities gently enriched by cask ageing.



VINIFICATION

Immediately after the grapes are hand picked into shallow boxes, the whole clusters are delicately pressed and fermentation begins in wooden barrels with cultured yeasts. Ageing in wood on the lees lasts about one year with repeated bâtonnage. Ageing continues in the bottle for about 12 months.

GRAPE VARIETIES

Chardonnay grafted on Kober 5BB. Vineyard layout: 2,2 m x 0,8 m. Vine trellising: guyot

DENSITY

5.000 vines per 2,5 acres.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification

PRODUCTION

No more than 9,000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	deep straw yellow
bouquet:	ripe tropical fruit, pungent spice
alcohol content:	13,00 % Vol.
total acidity:	5,50 g/l
dry extract:	25 g/l

FLAVOR

The taste is warm, full and inviting, with a sweet hint of vanilla, great persistence and sapidity.

BOTTLE SIZE

0,75 l

SUGGESTIONS FOR SERVING

As an aperitif or throughout the whole meal, with lighter meats or fish and seafood dishes. Aged cow's milk cheeses.

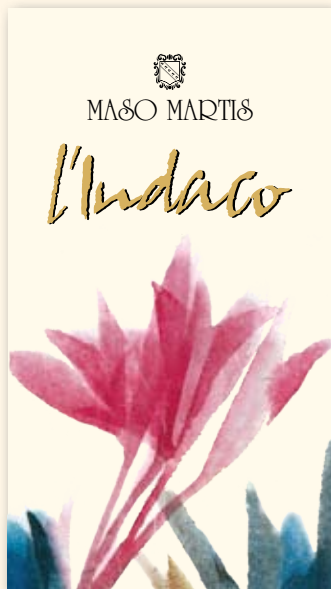
THE BEST SERVING TEMPERATURE IS:

12°-14°C.

TRENTINO DOC CABERNET SAUVIGNON L'INDACO RISERVA

This Cabernet Sauvignon is sourced from the best fruit that grew in a small vineyard block at Maso Martis. An ideal habitat that gives the wine characters of minerality.

The limited quantity of grapes, and ultra-careful maturation, yields a Cabernet of fine structure and bouquet, enhanced by cask ageing.



VINIFICATION

Clusters are hand picked into shallow boxes and crushed immediately. Controlled fermentation with selected yeasts, 28° - 32° C in steel tanks. After fermentation, separation from the grape skins and aging in barriques and tonneaux for 36 months.

GRAPE VARIETIES

Cabernet Sauvignon grafted SO4. Vineyard layout: 2,5 m x 0,7 m. Vine trellising: spur-pruned cordon.

VITICULTURE

Pruning to reduce buds per vine; organic fertiliser; in-row cover cropping; irrigation by rainwater as required.

PRODUCTION

Approx. 6.000 kg every 2,5 acres.

TECHNICAL DETAILS

colour: deep ruby red
bouquet: wild berry fruit and a hint of spices
alcohol content: 13,00 % Vol.
total acidity: 5,50 g/l
dry extract: 30 g/l

FLAVOR

Franc and intense, great body, on the palate offers excellent persistence and softness thanks to its long aging in barriques.

BOTTLE SIZE

0,75 l

SUGGESTIONS FOR SERVING

Serve with roast meat, mixed boiled meats, grills, pork sausage, hard cheeses.

THE BEST SERVING TEMPERATURE IS:

18° - 20°C.



SOLE D'AUTUNNO CHARDONNAY PASSITO

The harvested grapes with maturation on layers are dried and the must fermented in the end of autumn. The result is a warm, golden-hued wine, lusciously sweet and intensely aromatic, with a generous, full palate.



VINIFICATION

Carefully selected clusters are hand picked into 5 kg boxes. They are then laid out to dry in a cool, well ventilated rooms for several months. The whole clusters are then pressed and the must fermented at a controlled temperature of 18-20°C. After some 6-8 months of ageing, the wine is bottled.

GRAPE VARIETIES

Chardonnay grafted on SO4. Vineyard layout: 3,2 m x 0,8 m. Vine trellising: traditional Trentino pergola system and vineyard layout 2,2 m x 0,8 m. Vine trellising: guyot.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification

TECHNICAL DETAILS

colour:	deep golden yellow
bouquet:	ripe fruit, dried fruit (apricots, figs), spices
alcohol content:	12,50 % Vol.
total acidity:	6,00 g/l
sugar:	130 g/l
dry extract:	38 g/l

FLAVOR

Pleasantly sweet and velvety; encompassing but still with good freshness and sapidity.

BOTTLE SIZE

0,375 l

SUGGESTIONS FOR SERVING

At the end of a meal with full-flavoured cheeses. Excellent also as a dessert wine with petits fours.

THE BEST SERVING TEMPERATURE IS:

10°- 12°C.

MOSCATO ROSA

Few grape varieties have characteristics as distinctive as the Moscato Rosa grape. This Moscato yields richly aromatic wines with emphatic, unmistakable personalities. This wine produced in very small quantities, has over the years been recognised by enthusiasts as one of the finest examples of this variety in the region.



VINIFICATION

Clusters are hand picked into shallow boxes and pressed immediately. Controlled fermentation on the skins and maturation in steel tanks until bottling.

GRAPE VARIETIES

Moscato Rosa grafted on SO4.

Vine trellising: spur-pruned cordon and guyot.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.

PRODUCTION

Approx. 3.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	garnet red
bouquet:	rose petals, spices
alcohol content:	12,50 % Vol.
total acidity:	6,50 g/l
sugar:	130 g/l
dry extract:	35 g/l

FLAVOR

Delicate and elegant with sweet, aromatically pleasant with hints of roses.

BOTTLE SIZE

0,375 l

SUGGESTIONS FOR SERVING

A classic "vino da meditazione," for sipping by itself, but it pairs with petits fours as well. Ideal to go with blue cheese.

THE BEST SERVING TEMPERATURE IS:

10° - 12°C.

welcome

Maso Martis is the occasion of meetings, the pleasure of being in company: sit around a table, enjoying the sun, the landscape, the nature and the convivial moment of good wine.



Our hall is the ideal place for:

- Lunch, dinner and business meetings
- Banquets (*weddings, receptions...*)
- Tours and tasting on appointment
- Themed evenings

By appointment only.





where we are

Brennero motorway A22:
exit Trento Sud if coming from
Verona or Trento Nord if coming
from Bolzano. Take the SS 47
in the direction of Padova.
Leave the road at Trento Est
and continue towards
MARTIGNANO.

For those coming from
PADOVA on SS 47 (Valsugana
State Highway), leave the road
at Trento Est and follow the
signs for MARTIGNANO.

Drive through the town until
you reach a narrow road
between the houses then
turn right and drive on to
the STOP sign.

Turn left, continue for 200
metres and the entrance to
MASO MARTIS is on the right.



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