

MASO MARTIS

THE EFFERVESCENCE OF THE DOLOMITES

TRENTODOC

Sparkling wine from the mountains

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 farm was established in 1990, a few years before the birth of our two daughters, Alessandra and Maddalena.

Ever since the beginning we dedicated our activity almost exclusively to the art of producing classic method sparkling wines: a real challenge to face at that time, as this type of product from Trentino still had not achieved the reputation of high quality as it has today with the brand TRENTO DOC. The classic method is the wine we love, the one that best represents the terroir of Trentino for us, the wine that we chose for passion, aided by the youth and enthusiasm with which we started our activity. Today the production of classic method is the integral part of our everyday life, which over the years has embraced a particular selection

and management of the vineyards, that are all of our own property.

We live in a house located in the heart of our vineyards and therefore for us the transition to organic viticulture was the natural consequence of our way of life that focuses on life quality.

Antonio and Roberta Stelzer



*Maso Martis
is situated in Martignano
at the foothill of Mount Calisio
(also called Argentario)
above Trento, 450 m
above sea level:
a mountain terrain
that was cultivated as early
as the end of the 800,
and is well exposed
and caressed by the
mountain breeze.*



Alessandra and Maddalena, life plans and achieved goals

Family, is the word that describes the atmosphere of Maso. Antonio and Roberta Stelzer had from the very beginning dreamt of living in Maso with nice people, with whom to share the love for a healthy viticulture. And so it was, today the team of Maso Martis together with the oenologist Matteo Ferrari, collaborators and friends who are always present, is in fact a large extended family. And then the more personal dream of expanding their family almost immediately: Alessandra was born almost immediately and Maddalena only a few years later. Today they are two young women who have chosen different paths. The years 2015 and 2016 were very important ones: Alessandra discussed brilliantly

her thesis at IULM university in Milan and Maddalena completed her high school diploma with a dissertation dedicated to horticulture and its therapeutic power. Alessandra and Maddalena, represent the sun of Maso Martis, and we wish them to keep shining.

Alessandra

“Every organization has its own unique identity. The organizational identity encompasses both the image and the culture of organizations and allows each of them to stand out from the others, because the identity is the set of their distinctive characteristics, the way they communicate and, even more, their way of being. If the identity is managed in the best way, it can be meaningful to supplement the wide range of activities and tools that lead an organization to success. [...]”

To measure the organizational identity in B2B: the case of Maso Martis

Maddalena

“ [...] They are physical and concrete paths, made with materials and infrastructure, suitable to stimulate a certain reaction in people who are involved in these activities. The more these pathways bring out the physical and spiritual nature of people, the more important will the therapeutic benefits be, or as it is in the case of children, on educational level. [...]”

Healing gardens: from a mean of understanding to a relational and social opportunity



Different history origin

Since 1986, we have been cultivating 12 hectares of vineyards on calcareous soil, rich in texture and Trentino red rock.

We have a limited production: 60.000 bottles per year, out of which 45.000 are dedicated to TRENTODOC. Our wines are made exclusively from grapes from our own production, a further guarantee of superiority for our consumers. The harvest on the farm is strictly handmade and is experienced today as a village festival. Our idea to safeguard the health of the grapes and the environment where we live, has led us towards organic farming.

From harvest 2013 we have obtained the organic certification ICEA for the vineyard and the cellar. Working with the organic method means to exploit the natural fertility of the soil favoring limited interventions, promoting the biodiversity of our environment by

limiting or excluding the use of synthetic chemicals and genetically modified organisms (GMOs).

The health of our environment and of the wine that we sell to customers are a cornerstone in the philosophy of our production.

**ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
OPERATORE CONTROLLATO
N. A 632
AGRICOLTURA UE**





Our signature, from the vineyard to the bottle

It is important for us that each bottle reflects the year in which it was produced, and that the care provided to treat the health of our wine, is the same that we put in safeguarding our everyday environment.

The attention to details is the result of a valuable group work, where we have the cooperation of Andrea Cristelloni with Daniele Tomasi in the vineyard and Matteo Ferrari in the cellar, as an integral part of our exciting project. Our signature is

therefore a created reality that signs every single bottle of Maso Martis. In a few years all the classic method sparkling wines of the winery have received the highest awards of the guides.





How is Trento doc produced

Trento doc is the synonym of classic method, a production that requires a lot of passion, a lot of labor and a lot of patience for long waiting times.

The Trento doc is unique, as is the Trentino, the territory suited for the production of bubbles. The production of sparkling wines Trento doc method involves several stages:



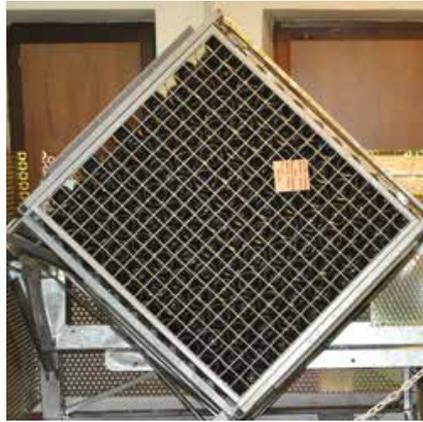
Base wine

The regulations impose that the base wine is obtained from the soft pressing of Chardonnay, Pinot Noir, Pinot Blanc or Pinot Meunier. Once bottled, the yeasts and sugar are added to the base that kick-start the second fermentation.



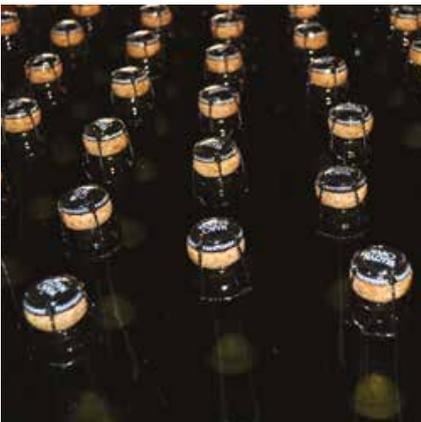
Tirage or Froth

The second fermentation in the bottle allows carbon dioxide to grow and to give life to the perlage of classic method sparkling wines. The disciplinary Trento doc provides a minimum of 15 months on the lees for a brut, 24 months for a vintage and 36 months for a reserve wine.



Riddling

The bottles are placed on riddling racks, special wooden easels. Every day the bottles are manually rotated and shook with care, so that the yeast residues settle onto the bottom of the cork. The same process is carried out faster mechanically with the help of giro pallet system.



Disgorging or degorgement

The residues deposited in the neck of the bottle are eliminated through disgorgement (à la glace à la volleys). After disgorgement, the bottle is racked with the liqueur d'expédition, the secret of each sparkling wine cellar, or with the same wine in the case of DosaggioZero.



Packaging

Once the wine is racked, the bottle is ready to be corked.

Our products

The farm work focuses on the prevalent varieties, Chardonnay and Pinot Noir, 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

	6,00 l	3,00 l	1,50 l	0,75 l
BRUT				
DEMI-SEC				
EXTRA BRUT ROSÉ RISERVA				
DOSAGGIOZERO RISERVA				
BRUT RISERVA				
MADAME MARTIS BRUT RISERVA				
WHITE WINES				
TRENTINO DOC CHARDONNAY				
TRENTINO DOC CHARDONNAY L'INCANTO				
DESSERT WINES				
SOLE D'AUTUNNO CHARDONNAY PASSITO				
MOSCATO ROSA				





Our packaging options



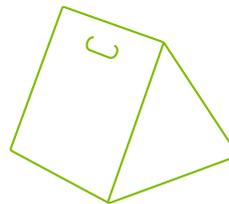
single bottle
0,75 l



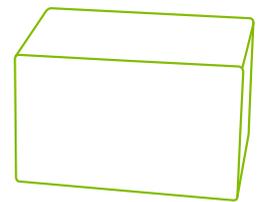
single bottle
1,5 l



boxes
of 2 bottles

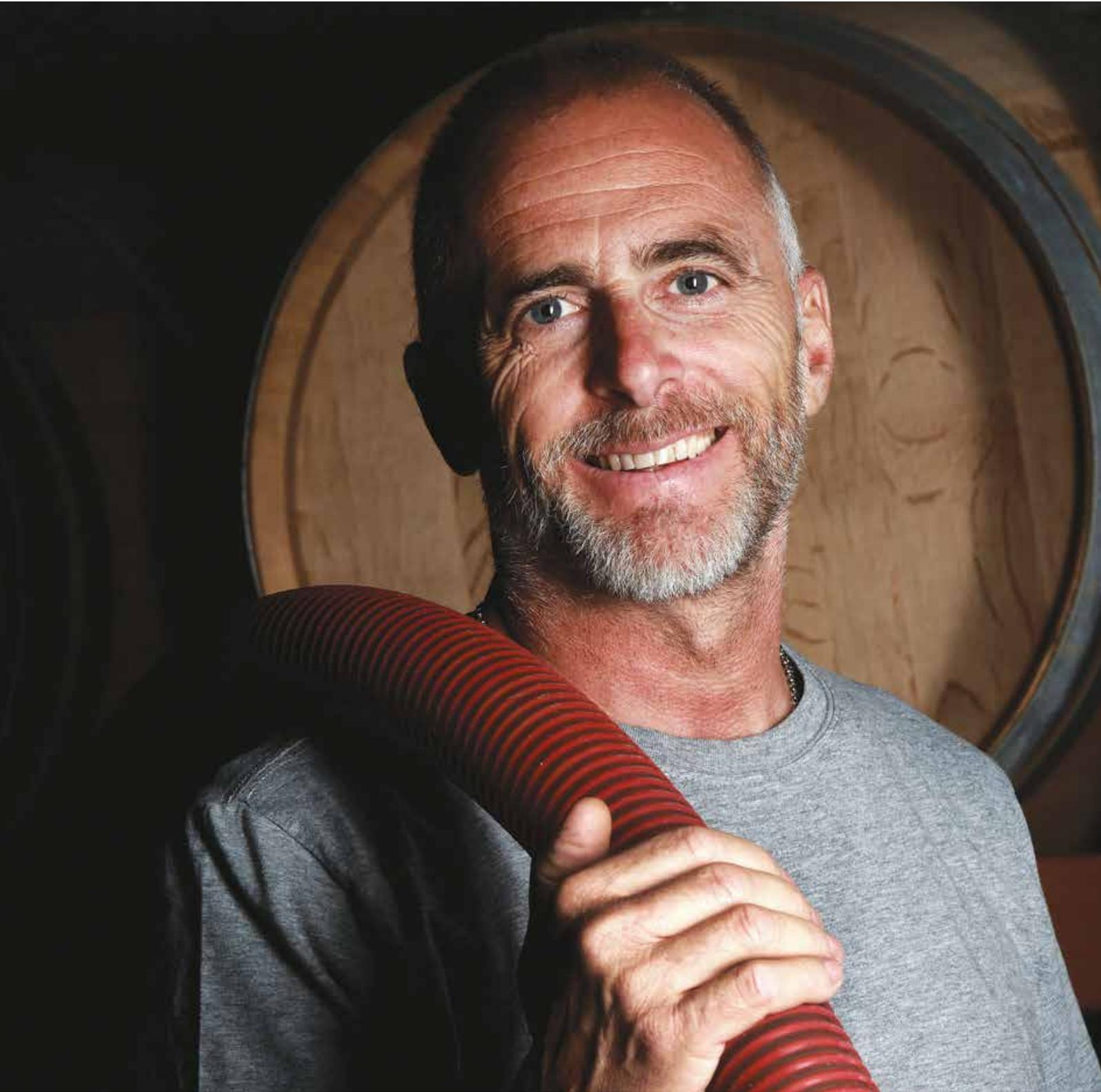


pyramid box
of 3 bottles



box
of 6 bottles

Single wooden boxes of a single bottle (0,75 e 1,50 l) and of 6 to 12 bottles are available on order.



TRENTODOC BRUT



From the vinification of the grapes Chardonnay and Pinot Noir we 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 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 at least 24 months on the lees, the bottles are manually riddled, and the wine is disgorged and bottled.

GRAPE VARIETIES

Chardonnay and Pinot Noir 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: 8,00 g/l
dry extract: 22 g/l
perlage: pin-point, long-linging bubbles

FLAVOR

Delicate and well balanced, fresh and elegant.

BOTTLE SIZE 0,75 - 1,50 - 3,00 - 6,00 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



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

GRAPE VARIETIES

Chardonnay and Pinot Noir 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 - 1,50 l

SUGGESTIONS FOR SERVING

Petits fours, pastries, tea biscuits.

THE BEST SERVING TEMPERATURE IS 10°-12°C.

TRENTODOC EXTRA BRUT ROSÉ RISERVA MILLESIMATO

It is a high class product with pale 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 Noir. 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 Noir 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: pale pink
bouquet: intense, fruity, with a hint of yeastiness
alcohol content: 12,80 % Vol.
total acidity: 6,00 g/l
sugar: 4,00 g/l
dry extract: 23 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 - 1,50 - 3,00 l

SUGGESTIONS FOR SERVING

Ideal as an aperitif wine. Perfect with fish.

THE BEST SERVING TEMPERATURE IS 10°-12°C.

Wine Spectator 91 2009

WINE ENTHUSIAST 91 POINTS 2011

TRENTODOC DOSAGGIOZERO RISERVA MILLESIMATO

Pas dose', a classic method with intense body and flavours, mineral, strong and determined character. Elegant, balanced and harmonious.

VINIFICATION

The harvest is handpicked into shallow boxes, followed immediately by a soft pressing of whole grapes Chardonnay and Pinot Noir, which are processed separately. Pinot Noir after fermentation is aged in steel tanks, while the Chardonnay is fermented and aged in oak barrels for 8 months. There is a separation from the yeast and the preparation of the cuvée of Pinot Noir and Chardonnay respectively at 70% and 30%. The following spring, the wine is bottled with the addition of selected yeasts (tirage).

After staying on the lees for at least 48 months, you run the manual riddling and disgorging so without the addition of the liqueur d'expédition.

GRAPE VARIETIES

Chardonnay and Pinot Noir grafted on Kober 5BB, a planting m. 2.20 x 0.80, guyot.

DENSITY

5.000 vines per hectare

VITICULTURE

Pruning - organic fertilization biennial / triennial - working the soil in alternate rows - drip irrigation as needed. Organic cultivation certified by ICEA.



PRODUCTION

Does not exceed 9,000 kg / ha

TECHNICAL DETAILS

colour: pale straw yellow
bouquet: strong, intense, slight aromas of yeast, almond and hazelnut
alcohol content: 12,50 % Vol.
total acidity: 8,00 g/l
sugar: zero
dry extract: 24 g/l
perlage: pin-point, long-lingering bubbles

FLAVOR

Dry with acidity and sapidity with soft finish.

BOTTLE SIZE 0,75 l

SUGGESTIONS FOR SERVING

Great with all dishes, it goes well with dishes based on fish or shell fish. Good also with cured meats and cheese with strong flavour.

THE BEST SERVING TEMPERATURE IS 10°-12°C.

WINE ENTHUSIAST **94** 2010 **91** 2011

GAMBERO ROSSO **III** 2011

TRENTODOC BRUT RISERVA MILLESIMATO

A true winemaking masterwork, made from rigorously selected Pinot Noir 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 Noir clusters are hand picked into shallow boxes. The grapes are kept separated and crushed gently. After fermentation, the wines are drawn off the gross lees, and the Chardonnay and Pinot Noir 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 Noir 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 - 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 fishbased dish.

THE BEST SERVING TEMPERATURE IS 10°-12°C.

WINE ENTHUSIAST  2009

 **VINIBUONI**
D'ITALIA 2009

Each one has its own time

Antonio and Roberta Stelzer were dreaming of achieving a classic method that could reflect the awareness of their ability to produce a sparkling wine. A dream that grew progressively harvest after harvest.

A reserve rank, waiting unhurried, where the alchemy of grapes - Pinot Noir, Chardonnay fermented in wood and an unusual proportion of Pinot Meunier - would lead to uncork a sparkling wine, full in its proper stage of ripeness.

The first bottle of the millesimo 1999 was opened, after eight years of aging on the lees in an exclusive event dedicated to this rare sparkling wine at the MeranoWineFestival 2008 edition. The Reserve Maso Martis is the quintessence of the terroir of

Martignano, the expression of a single wine that bears the fresh and sunny climate of Trentino and its Dolomites and - ultimately-the hallmark of a signature of a sparkling wine producer, that channels its best effort of production quality for these bubbles that are ennobled with the passing of time.



MADAME MARTIS BRUT RISERVA TRENTODOC MILLESIMATO

There are only one thousand bottles of this exceptional wine classic method millesimato, that the company has decided to produce with its best grapes, combining the elegance of Pinot Noir fragrance and softness of Chardonnay Pinot Meunier.

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

CUVÉE

70% Pinot Nero - 25% Chardonnay - 5% Pinot Meunier



TECHNICAL DETAILS

alcohol content: 12,80 % Vol.
total acidity: 7,50 g/l
sugar: 5,00 g/l
dry extract: 23,00 g/l

BOTTLE SIZE 0,75 l



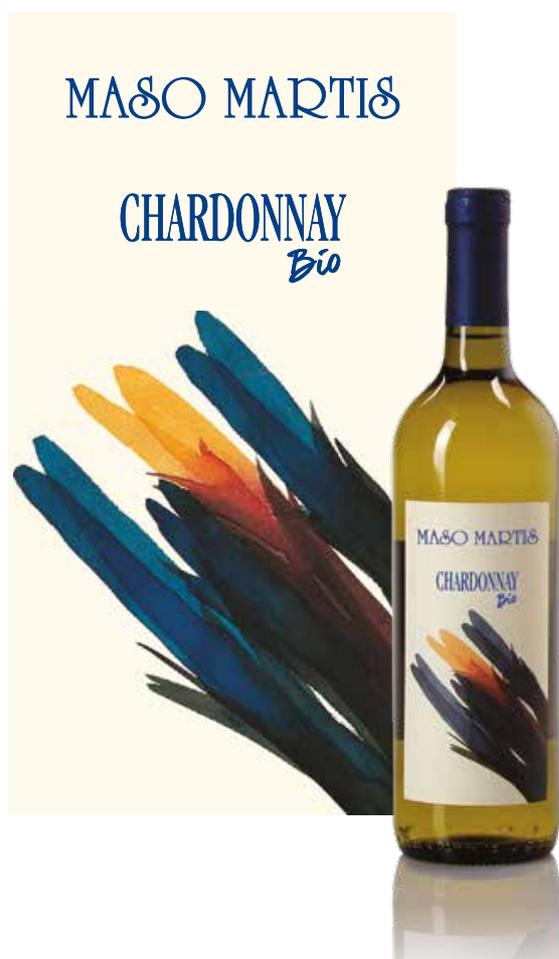
PLATINUM
+95 POINT



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 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: 12,80 % Vol.
total acidity: 6,00 g/l
dry extract: 23 g/l

FLAVOR

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

BOTTLE SIZE 0,75 - 1,50 l

SUGGESTIONS FOR SERVING

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

THE BEST SERVING TEMPERATURE IS 12°-14°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:	13,40 % Vol.
total acidity:	6,00 g/l
sugar:	120 g/l
dry extract:	31 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:	13,50 % Vol.
total acidity:	6,50 g/l
sugar:	130 g/l
dry extract:	38 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.



*1177 couture dresses
the exclusive
Maso Martis collection*





Welcome

Maso Martis is a terrace overlooking the city of Trento, a place where hospitality plays a major role. Our winery is a member of "Strada del Vino e dei Sapori del Trentino" (Regional association of quality food and wine producers) and welcomes every year dozens of wine lovers who come directly to the farm to taste and buy wine.

Roberta Giuriali Stelzer is one of the promoters of the associative activities of the Delegation of "Le Donne del Vino del Trentino Alto Adige" and the Slow food Valsugana and Lagorai direction.



Book your visit on
www.masomartis.it

Or write directly
to visit@masomartis.it



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 - Exit 10 and continue towards MARTIGNANO. For those coming from Padova on SS 47 (Valsugana State Highway), leave the road at Trento Est - Exit 10 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.



MASO MARTIS
ORGANIC FARM

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**TRENTO AND ROVERETO
CITY TO LOVE,
WHERE ART,
HISTORY AND SCIENCE
ARE WAITING FOR YOU**



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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 Maso Martis wines.





www.masomartis.it