TRENTO D.O.C. BRUT RISERVA MILLESIMATO

A true winemaking masterwork, made from rigorouslyselected 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 92 POINTS 2009/2011

VINIBUONI D'ITALIA 2009/2011

Available formats

TRENTO D.O.C. BRUT RISERVA
0,75L

TRENTO D.O.C. BRUT RISERVA
MAGNUM 1,5L

70% PINOT NOIR
30% CHARDONNAY

Months on the lees:
36 months

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