

# TRENTODOC MADAME MARTIS MAGNUM

#### **BRUT RISERVA MILLESIMATO 2010**

This bottle of 2010 vintage is one of the very few that Maso Martis has produced with its own best grapes, combining the elegance of Pinot Noir with the fragrance of Chardonnay and the softness of Meunier.

"Madame Martis" is the successful synthesis of the precious elements that have always characterized the strong and harmonious style of Maso Martis sparkling wines.

#### VINIFICATION

The harvest is handpicked into shallow boxes, followed immediately by a soft pressing of whole grapes Pinot Noir, Chardonnay and Meunier, which are processed separately. Pinot Noir and Meunier after fermentation are 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 cuvee. The following spring, the wine is bottled with the addition of selected yeasts (tirage). After staying on the lees for 12 years, bottles are riddled and disgorged with the addition of the liqueur d'expedition.

## CUVÈE

Pinot Nero, Chardonnay, Meunier

#### **TECHNICAL DETAILS**

colour: straw yellow with golden highlights bouquet: pastry, exotic fruit, citrus and flowers, fragrance of toasted bread alcohol content: 13,40 % Vol. total acidity: 7,70 g/l sugar: 7,20 g/l dry extract: 22,50 g/l perlage: pin-point, long-lingering bubbles

## FLAVOR

The mineral touch gives the palate extraordinary softness and strong sapidity. Creamy and balanced in the mouth.

#### SUGGESTIONS FOR SERVING

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

BEST SERVING TEMPERATURE 10°-12°c.

# BOTTLE SIZE 0,75 l. and 1,50 l.

# AWARDS

ANNO GUIDA MILLESIMO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	. SPARKLE	WINE SPECTATOR	DOCTOR WINE	CSWWC	I VINI DI VERONELLI	FALSTAFF	GUID A PROSI T
2015 2004	••	****	ナナナナ	****		88 P.	00000						
2016 2005	••	****	ttt				00000				93 P.		
2017 2006		*****	ťťťť	****	9	90 P.	00000				93 P.		
2018 2007	••	****	ttt	****	Y						90 P.		
2019 2008	•••	*****	ttt	* * * *	9	91P.	00000				*** 94 P.		
2020 2009	•••	*****	ピピピピ	****	9	92P.	00000	92 P.			94 P.		
<b>2021</b> 2010	•••	****	ピピピピ	****	Y	93P.	00000	OperdWine	95 P.	٥	94 P.	94 P.	3
2022 2011		****	ťťťť	****	9			(OperaWine	95 P.				

