

# 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, the fragrance of Chardonnay and softness of 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 Noir, 25% Chardonnay, 5% Meunier

## GRAPE VARIETIES

Chardonnay and Pinot Noir grafted on Kober 5BB.

Vineyard layout: 2,2 m x 0,8 m. Vine trellising: guyot.

Meunier grafted on Kober 5BB.

Vineyard layout: 3,2 m x 0,8 m. Vine trellising: pergola trentina.

## DENSITY

5.000 vines per hectare guyot; 3.000 vines per hectare pergola trentina

## VITICULTURE

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



## PRODUCTION

No more than 9.000 kg/ha

## TECHNICAL DETAILS

colour:	straw yellow with golden highlights
bouquet:	pastry, exotic fruit, citrus and flowers, fragrance of toasted bread
alcohol content:	12,60 % Vol.
total acidity:	8,10 g/l
sugar:	5,00 g/l
dry extract:	24,00 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.

## BOTTLE SIZE 0,75

## 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.



**PLATINUM**  
+95 POINT



