



TRENTO DOC

## MADAME MARTIS

BRUT RISERVA MILLESIMATO 2016

This bottle of 2016 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. The 9 years' long aging is its style signature.

### VINIFICATION

The harvest is hand-picked into shallow boxes, followed immediately by a soft pressing of whole grapes Chardonnay, Pinot Noir 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. The following spring, the wine is bottled with the addition of selected yeasts (tirage). After staying on the lees for at least 8 years, you run the riddling and disgorging with the addition of the liqueur d'expédition.

### CUVÉE

Pinot Noir, Chardonnay, Meunier

### TECHNICAL DETAILS

colour: straw yellow with golden highlights

bouquet: pastry, exotic fruit, citrus and flowers, fragrance of toasted bread

alcohol content: 12,50% Vol

sugar: Brut

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. - 1,50 l

