

TRENTODOC

MADAME MARTIS MAGNUM

BRUT RISERVA MILLESIMATO 2011

This bottle of 2011 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.

CUVÉE

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: 12,50 % Vol.

sugar: brut

perlage: pin-point, long-lingering bubbles

FLAVOR

The mineral touch gives the palate extraordinary softness and strong spidity. 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

