



TRENTODOC

MONSIEUR MARTIS

ROSÉ BRUT MILLESIMATO

Since the '80s Maso Martis has been cultivating the Meunier, part of the Pinot family, in their 10 hectare vineyards. The name origin Meunier, the French for « miller », comes from the characteristic lower side of the grape leaf very downy that appears like flour. It is a very loved grape in France, included in the Trentodoc specification but still not so popular in the region. Maso Martis started using it in full with 1999 vintage, as distinctive sign in the Madame Martis, the prestigious Reserve cuvée. In 2020, 30 years from foundation, the Stelzer family decided to celebrate the anniversary launching Monsieur Martis, their pure Meunier, rosé version.

VINIFICATION

Manual harvest is carried out in shallow boxes, the grapes are crushed and the juice remains on the skin in cold maceration few hours to favour the extraction of colour and the most noble aromatic precursors of Meunier. Then there is the fermentation and a long period of the base wine on the yeasts. It is stored in steel tanks and then bottled the following spring with selected added yeasts. After a period of aging of 48 months the remuage is performed followed by the disgorgement and the subsequent packaging.

CUVÉE

Meunier

TECHNICAL DETAILS

colour: soft coppery

bouquet: red fruits, crisp of freshly picked raspberry, blueberry and cherry that intertwine with spicy and smoky hints

alcohol content: 12,50 % Vol.

sugar: Brut

perlage: pin-point, long-lingering bubbles

FLAVOR

Structure on the palate thanks to the pleasant acidity and salinity, with a slender and complex aftertaste.

SUGGESTIONS FOR SERVING

Perfect with any raw seafood, and with any fishbased dish.

BEST SERVING TEMPERATURE

10°-12°C.

BOTTLE SIZE

0,75 L.

