



MASOMARTIS

TRENTO 1990

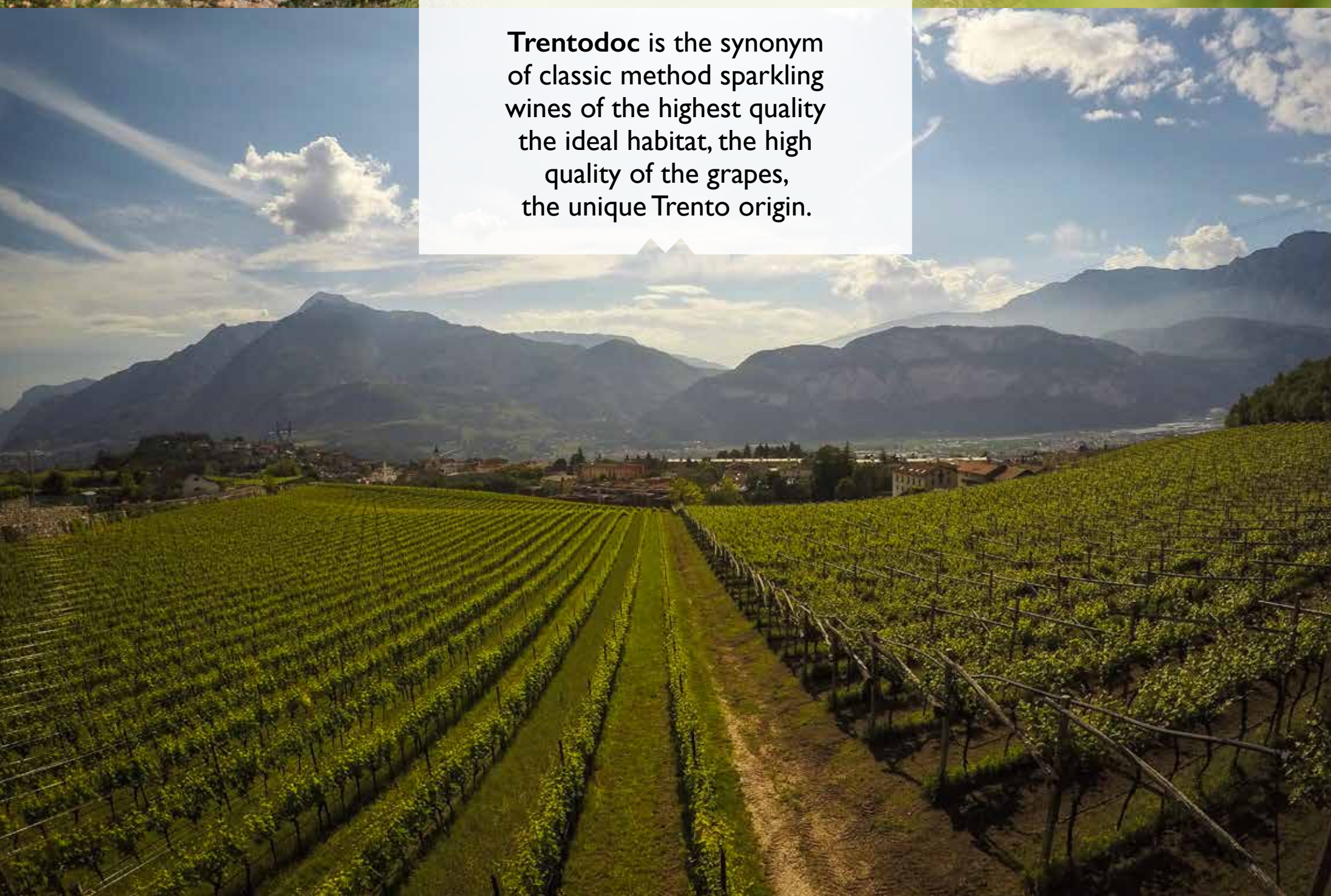
THE EFFERVESCENCE OF THE DOLOMITES

TRENTODOC



Maso Martis is the family,
the owned vineyard cultivated
in organic, the utmost care
dedicated to each bottle
since more than 30 years.

Trentodoc is the synonym
of classic method sparkling
wines of the highest quality
the ideal habitat, the high
quality of the grapes,
the unique Trento origin.





THE CHOICE TO BE ORGANIC

Since the 2013 harvest Maso Martis obtained the ICEA organic certification for both the vineyard and the cellar.

Working with the organic method means to exploit the natural fertility of the soil, favoring limited interventions, promoting the biodiversity of our environment excluding the use of synthetic chemicals and genetically modified organisms (OGMs).

The health of our environment and of our wines are a cornerstone in the production philosophy of Maso Martis and a lifestyle choice for the Stelzer family.



THE TRENTODOC AREA, THE DOLOMITES.

Maso Martis is located in Martignano at the foothill of Mount Calisio (also called Argentario) above Trento at an altitude of 450 mt a.s.l.: a rich calcareous mountain soil, ideal for the traditional method, caressed by the constant breeze of Ora del Garda.

The Dolomites are Unesco World Heritage site and its territory represents the ideal environment for the viticulture :
the freshness of the aromas and the good minerality of the grapes are strictly linked to the wonderful synergy between these items and a lifestyle choice of the Stelzer family.

30 YEARS OF MASO MARTIS, THE NEW IMAGE.

At thirty years from the foundation, the Stelzer family decided to unify all the labels :
a common path in the sign of style recognition where the double M
evokes both the company name and the pinnacles of the Dolomites.



TRENTODOC
MADAME MARTIS
BRUT RISERVA MILLESIMATO

Pinot Noir, Chardonnay fermented in barrique and an unusual quote of Meunier are the ingredients of this sparkling wine became one of the icon of Italian classic method in the world.

The first bottle dated 1999 has been opened after 8 years on the lees, during an exclusive event at the Merano Wine Festival 2008.

The Riserve Madame Martis represents the hallmark of a signature of a sparkling wine company.


MASOMARTIS
TRENTO 1990

MASOMARTIS
MADAME MARTIS
RARE VINTAGE
TRENTODOC



TRENTODOC

MADAME MARTIS

BRUT RISERVA MILLESIMATO

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 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. 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 9 years, bottles are riddled and disgorged with the addition of the liqueur d'expedition.

CUVÉE

70% Pinot Noir, 25% Chardonnay, 5% 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.

PRIZES

GUIDE'S YEAR 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	GUIDA PROSIT
2015 2004	🍷🍷	♥♥♥♥	TTTT	★★★★		88 P.	●●●●						
2016 2005	🍷🍷	♥♥♥♥	TTTT				●●●●				93 P.		
2017 2006	🍷🍷	♥♥♥♥	TTTT	★★★★	🏆	90 P.	●●●●				93 P.		
2018 2007	🍷🍷	♥♥♥♥	TTTT	★★★★	🏆		●●●●				90 P.		
2019 2008	🍷🍷🍷	♥♥♥♥	TTTT	★★★★	🏆	91 P.	●●●●			🏆 MAGNUM	★★★ 94 P.		
2020 2009	🍷🍷🍷	♥♥♥♥	TTTT	★★★★	🏆	92 P.	●●●●	92 P.			★★★ 94 P.		
2021 2010	🍷🍷🍷	♥♥♥♥	TTTT	★★★★	🏆	93 P.	●●●●	Operative	95 P.	🏆	★★★ 94 P.	94 P.	3 rd
2022 2011		♥♥♥♥	TTTT	★★★★	🏆		●●●●	Operative	95 P.				

CAMBIO ETICHETTA



TRENTODOC
MONSIEUR MARTIS
ROSE' DE NOIR BRUT MILLESIMATO

In 2020 at thirty years from the foundation,
the Stelzer family presents Monsieur Martis,
a pure Meunier, rosè version, 2015 vintage.

Really few the Italian wineries to produce
this French grape, present in the vineyard
of Maso Martis since the beginning
for the clear desire of Antonio Stelzer.


MASOMARTIS
TRENTO 1990

MASOMARTIS
MONSIEUR MARTIS
ROSÈ DE NOIR
TRENTODOC



TRENTODOC

MONSIEUR MARTIS

ROSE' DE NOIR BRUT MILLESIMATO

Since the '80s Maso Martis has been cultivating the Meunier, part of the Pinot family, in their 12 hectar 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, rosè version, 2015 vintage.

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

100% 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: 12.30 % Vol.

total acidity: 6.30 g/l

sugar: 4.50 g/l

dry extract: 20,50 g/l

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.

PRIZES

GUIDE'S YEAR MILLESIMO	FALSTAFF	CSWWC
2021 2015	94 P.	
2021 2016		

ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632





TRENTODOC
ROSÉ
EXTRA BRUT MILLESIMATO

It is a high class product with pale pink colour; with aromas of berries, currants, raspberries and strawberries and delicate hints of sweet almond, full bodied and velvety. Ideal for an aperitif with friends or also in the occasion of pleasant meetings.

VINIFICATION

Manual harvest is carried out in shallow boxes, the grapes are crushed and the juice remains on the skin in cold maceration for about 18-24 hours to favour the extraction of colour and the most noble aromatic precursors of Pinot Noir. Then there is a soft pressing, 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 at least 36 months the manual remuage is performed followed by the disgorgement and the subsequent packaging.

CUVÉE

100% Pinot Noir

TECHNICAL DETAILS

colour: pale pink
bouquet: intense, fruity, with a hint of yeastiness
alcohol content: 12,80 % Vol.
total acidity: 6,00 g/l
sugar: 4,00 g/l
dry extract: 23 g/l
perlage: pin-point, log-lingering bubbles

FLAVOR

Frank, robust, enhanced by salt and acid balance that enhances its personality. Remembers fully the grapes of its origin.

SUGGESTIONS FOR SERVING

Ideal as an aperitif wine. Perfect with fish.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l. - 3,00 l.

PRIZES

GUIDE'S YEAR MILLESIMO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	CSWWC	I VINI DI VERONELLI	FALSTAFF	GUIDA PROSIT
2017 2012						89 P.			90 P.		
2018 2013									93 P.		
2019 2014						92 P.					
2020 2015						95 P.					
2021 2016						95 P. CELLAR SELECTION				92 P.	
2022 2017											

CAMBIO ETICHETTA



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632





TRENTODOC
DOSAGGIOZERO
RISERVA MILLESIMATO

Pas dosé, a classic method with intense body and flavours, mineral, strong and determined character. Elegant, balanced and harmonious.

VINIFICATION

The harvest is handpicked into shallow boxes, followed immediately by a soft pressing of whole grapes Chardonnay and Pinot Noir; which are processed separately. Pinot Noir after fermentation is 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 cuvée of Pinot Noir and Chardonnay respectively at 70% and 30%. The following spring, the wine is bottled with the addition of selected yeasts (tirage). After staying on the lees for at least 36 months, you run the manual riddling and disgorging so without the addition of the liqueur d'expédition.

CUVÉE

70% Pinot Noir, 30% Chardonnay

TECHNICAL DETAILS

colour: pale straw yellow
bouquet: strong, intense, slight aromas of yeast, almond and hazelnut
alcohol content: 12,50 % Vol.
total acidity: 8,00 g/l
sugar: zero
dry extract: 24 g/l
perlage: pin-point, long-linging bubbles

FLAVOR

Dry with acidity and sapidity with soft finish.

SUGGESTIONS FOR SERVING

Great with all dishes, it goes well with dishes based on fish or shell fish.
Good also with cured meats and cheese with strong flavour.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l.

PRIZES

GUIDE'S YEAR MILLESIMO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	WINE SPECTATOR	I VINI DI VERONELLI	FALSTAFF	GUIDA PROSIT
2014 2009						90 P.					
2015 2010						94 P.			92 P.		
2016 2011						91 P.			92 P.		
2017 2012									94 P.		
2018 2013										92 P.	
2019 2014						94 P.		91 P.			
2020 2015						96 P.					
2021 2016						95 P. EDITOR'S CHOICE			★★★	91 P.	
2022 2017											

CAMBIO ETICHETTA



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632





TRENTODOC
RISERVA
BRUT MILLESIMATO

A true winemaking masterwork, made from rigorously selected Pinot Noir grapes, a variety that has found at Maso Martis its ideal terroir. The wine is aged on the fine lees for at least four years to develop its body and bouquet to their fullest potential.

VINIFICATION

The Chardonnay and Pinot Noir clusters are hand picked into shallow boxes. The grapes are kept separated and crushed gently. After fermentation, the wines are drawn off the gross lees, and the Chardonnay and Pinot Noir are blended to 30% - 70%. The wine is then stored partly in steel tanks and partly in barrels, and is bottled the following spring together with cultured yeasts. After a period of 52-60 months on the fine lees, the bottles are manually riddled, and the wine is then disgorged and bottled.

CUVÉE

70% Pinot Noir, 30% Chardonnay

TECHNICAL DETAILS

colour: straw
bouquet: intense with a hint of vanilla
alcohol content: 12,50 % Vol.
total acidity: 7,00 g/l
sugar: 6,00 g/l
dry extract: 25 g/l
perlage: pin-point, long-lingering bubbles

FLAVOR

It joins extraordinary softness and distinct sapidity on the palate. Very full-bodied and intense with great persistence.

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.

PRIZES

GUIDE'S YEAR MILLESIMO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	WINE SPECTATOR	DOCTOR WINE	I VINI DI VERONELLI	FALSTAFF
2012 2006		♥♥♥♥♥						90 P.			
2013 2007		♥♥♥♥♥		★		90 P.	★★★★			89 P.	
2014 2008		♥♥♥♥♥	TTTTT	★★★★			★★★★			91 P.	
2015 2009				★★★★★		92 P.	★★★★			91 P.	
2016 2011		♥♥♥♥♥	TTTTT	★★★★★			★★★★			92 P.	
2017 2013			TTTTT	★★★★★			★★★★				
2018 2014						91 P.					
2019 2015											
2020 2016						93 P.			92 P.		91 P.

CAMBIO ETICHETTA



TRENTODOC

BLANC DE BLANCS

BRUT

From the vinification of Chardonnay grapes, we obtain this classic method wine with intense body and perfumes, slight aroma of yeast, strong and versatile character, suitable for all occasions.

VINIFICATION

Chardonnay clusters are hand-picked into shallow boxes, then are gently crushed. After fermentation the wine is drawn off the gross lees and the wine is then stored in steel tanks and bottled the following spring, with the addition of selected yeasts. After a period from 18 to 24 months on the lees, the bottles are riddled, and the wine is disgorged and packed.

CUVÉE

100% Chardonnay
(1,50 l. , 70% Chardonnay e 30% Pinot noir)

TECHNICAL DETAILS

colour: light straw
bouquet: floral, with appealing hints of fruit
alcohol content: 12,50 %Vol.
total acidity: 7,50 g/l
sugar: 6,00 g/l
dry extract: 22 g/l
perlage: pin-point, long-linging bubbles

FLAVOR

Delicate and well balanced, fresh and elegant.

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto;
any fish dishes. For everyday or any special moment.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l. - 3,00 l. - 6,00 l.

PRIZES

GUIDE'S YEAR MILLESIMO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	CSWC	I VINI DI VERONELLI	FALSTAFF	GUIDA PROSIT
2013 2009											
2014 2010									86 P.		
2015 N.V.						88 P.					
2016 N.V.											
2017 N.V.									89 P.		
2018 N.V.											
2019 N.V.						92 P.					
2020 N.V.						93 P.					
2021 N.V.						92 P.			★★	90 P.	
2022 N.V.											

CAMBIO ETICHETTA



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632





CHARDONNAY

IGT VIGNETI DELLE DOLOMITI

Wine with a distinct personality, rich in intense perfumes, it reflects the typical variety and the territory.

VINIFICATION

The grapes are hand picked into shallow boxes, and the whole clusters are immediately gently pressed. After fermentation at a controlled temperature of 18°- 20° C with cultured yeasts, the wine is then drawn off the gross lees and stored in steel tanks, to be bottled the following spring.

CUVÉE

100% Chardonnay

TECHNICAL DETAILS

colour: deep straw yellow
bouquet: ripe tropical fruit and pungent spice
alcohol content: 12,50 % Vol.
total acidity: 6,00 g/l
dry extract: 24 g/l

FLAVOR

Characteristic and varietal, fresh and mineral with a good persistence.

SUGGESTIONS FOR SERVING

Excellent as an aperitif.
Perfect with seafood and white meat dishes.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l.

LABEL'S CHANGE



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632





CHARDONNAY

L'INCANTO

IGT VIGNETI DELLE DOLOMITI

Painstakingly-selected fruit and a very particular vinification process have resulted in a wine remarkable for its personality and fragrances, qualities gently enriched by cask ageing.

VINIFICATION

Immediately after the grapes are hand picked into shallow boxes, the whole clusters are delicately pressed and fermentation begins in wooden barrels with cultured yeasts. Ageing in wood on the lees lasts about one year with repeated bâtonnage. Ageing continues in the bottle for about 12 months.

CUVÉE

100% Chardonnay

TECHNICAL DETAILS

colour: deep straw yellow
bouquet: ripe tropical fruit, pungent spice
alcohol content: 12,80 % Vol.
total acidity: 6,00 g/l
dry extract: 23 g/l

FLAVOR

The taste is warm, full and inviting, with a sweet hint of vanilla, great persistence and sapidity.

SUGGESTIONS FOR SERVING

As an aperitif or throughout the whole meal, with lighter meats or fish and seafood dishes. Aged cow milk cheeses.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l.

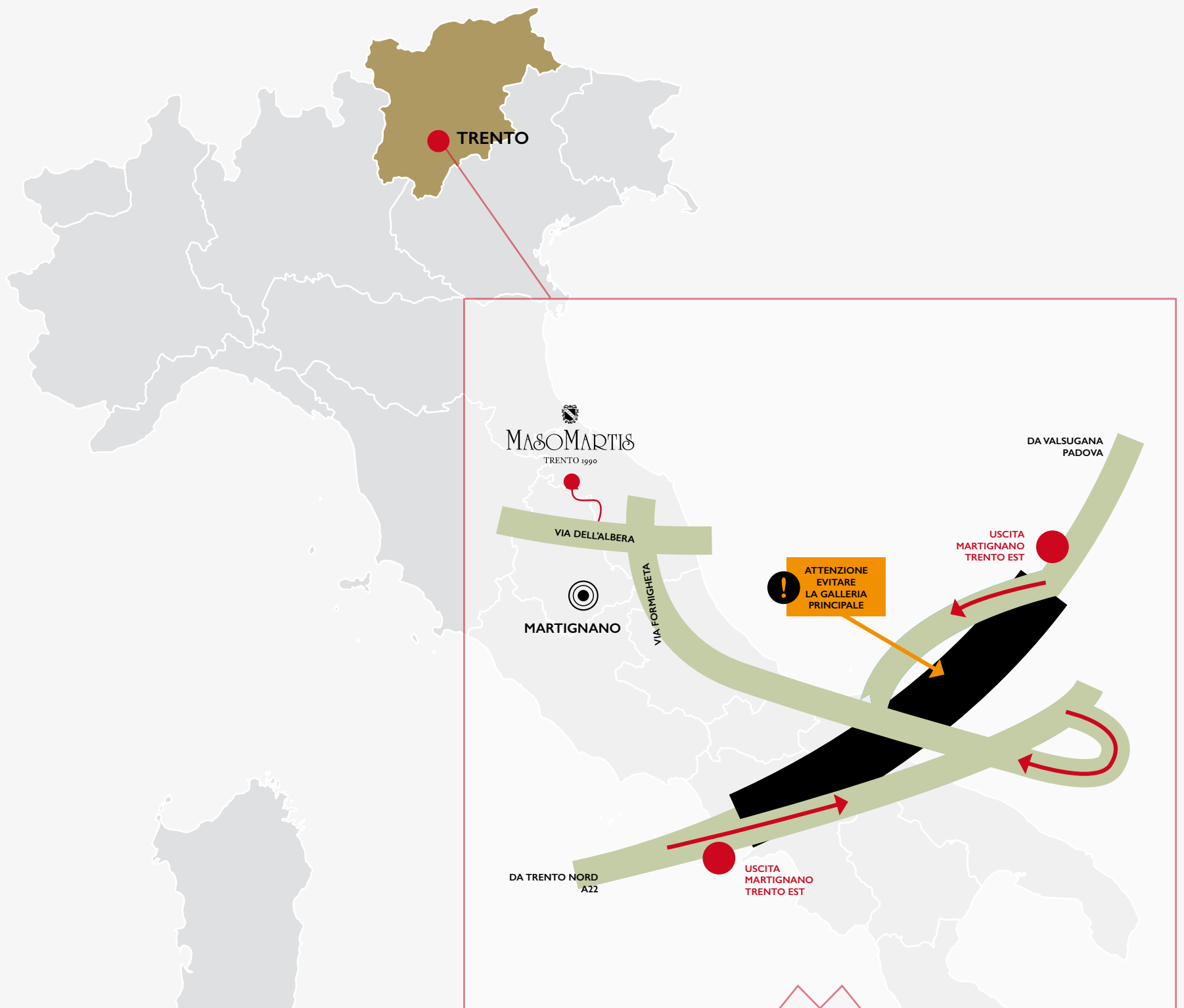
LABEL'S CHANGE



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632



WE ARE HERE



MASO MARTIS

Società Semplice Agricola Di Stelzer Alessandra E Maddalena & C.

Via dell'Albera, 52 | Fraz. Martignano | I-38121 Trento (TN)

+39 0461 821057 | F. + 39 0461 426773

www.masomartis.it

ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA UE/non UE
OPERATORE CONTROLLATO
N. A632



Graphic Design: Epico, Communication partners

Testi: Aurora Endrici

Foto: Russolo

Foto Still Life: Alvis Barsanti


MASOMARTIS
TRENTO 1990