

TRENTODOC

MADAME MARTIS LIMITED EDITION

DOSAGGIOZERO 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

A hand harvest is carried out which is immediately followed by a soft pressing of the whole Chardonnay, Pinot Noir and Meunier grapes, processed separately. Pinot Noir and Meunier are vinified only in steel while the Chardonnay must ferment and ages in barriques for about 8 months before drafting. The careful preparation of the cuvée then takes place and the subsequent bottling with the addition of selected yeasts. After remaining on the yeasts for 11 years, the remuage is carried out and then the disgorgement is carried out without the addition of the liqueur d'expédition and subsequent packaging. After about a year in the cellar it will be put on the market in October 2024.

CUVÉE

Pinot Noir, Chardonnay, Meunier

CHARACTERISTICS

colour: straw yellow with golden reflections
scent: pastry, exotic fruit, citrus and flowers, toasted bread fragrance
alcohol: 13,00% Vol
total acidity: 7,10 g/l
sugars: 0 g/l
dry extract: 22,00 g/l
perlage: thin, very persistent bubbles

TASTE

The mineral touch gives the palate extraordinary softness and marked flavor. Creamy and balanced in the mouth.

SUGGESTIOS FOR SERVING

Ideal with seafood crudities and fish-based menus.

SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE 0.75 l.



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