



MASOMARTIS

TRENTO 1990

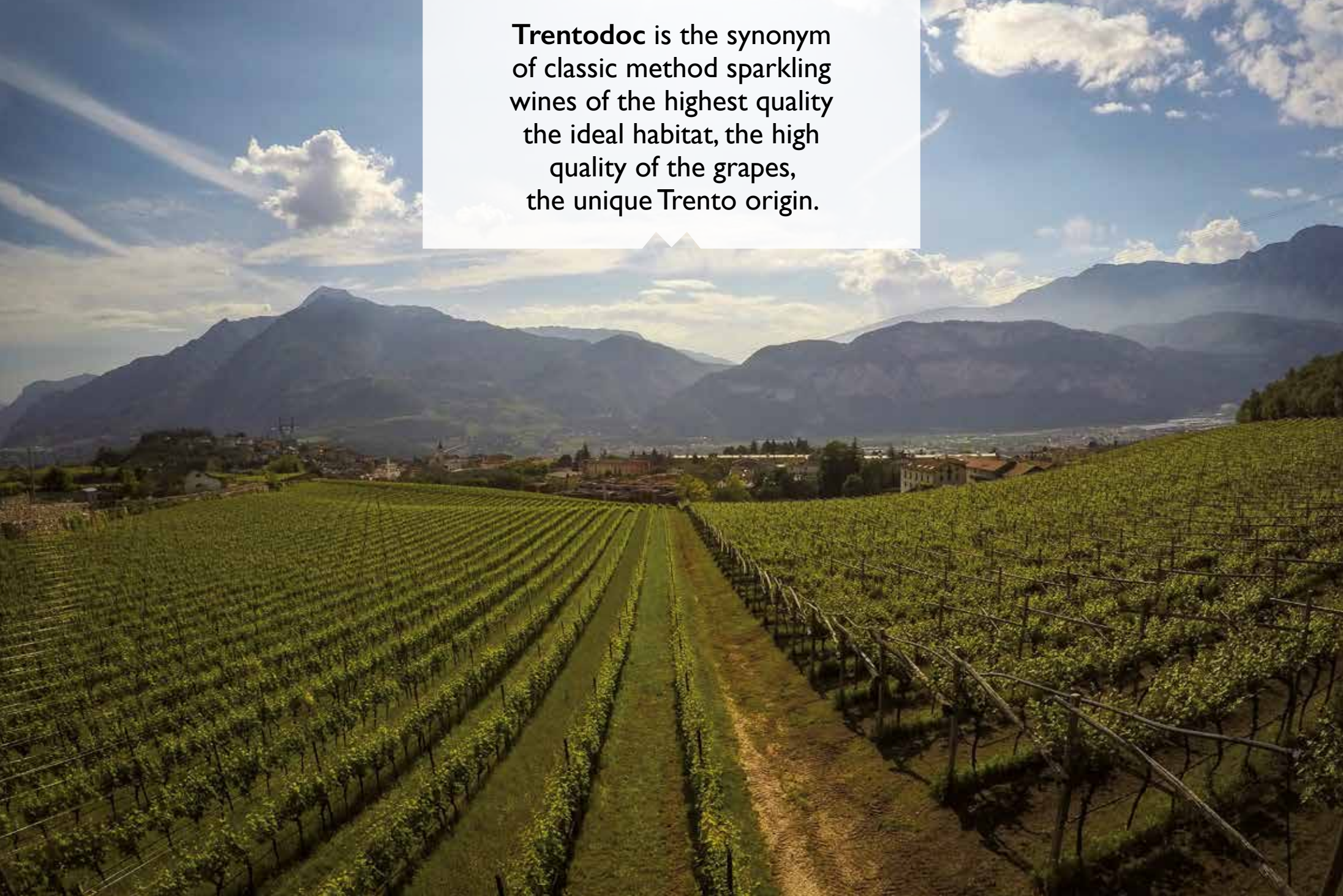
THE EFFERVESCENCE OF THE DOLOMITES

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 TRENTO DOC 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.

#ORIGINS

#DOC



VISITS AND TASTINGS

DISCOVERING THE FLAVORS AND AROMAS OF THE TRENTODOC

A true terrace overlooking the city of Trento awaits you, a place where hospitality rules.

We have been a member for several years of the “Strada del Vino e dei Sapori del Trentino” and it is our pleasure to open the doors of our winery to all wine enthusiasts and wine lovers who come directly to the winery to learn about the origins of our product, to taste and buy our wines and classic method sparkling wines.

We have devised different types of visits and tastings in the cellar, which can accompany the discovery of the taste and aromas of the Trentodoc. They can be booked and also given directly online on our website.



#REMUAGEDELGUSTO

#TRENTODOCLOVER

**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
evocates 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 2015 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 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. 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'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: 12,50 % Vol.

total acidity: 6,30 g/l

sugar: 5,60 g/l

dry extract: 19,00 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 fish-based dish.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE 0,75 l. and 1,50 l.

LABEL'S CHANGE





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. The 9 years' long aging is its style signature.

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 yeasts and the preparation of the cuvée. 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'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: 13,00 % Vol.

total acidity: 6,70 g/l

sugar: 5,00 g/l

dry extract: 22,20 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 fish-based dish.

BEST SERVING TEMPERATURE

10°-12°C.

BOTTLE SIZE 0,75 l. and 1,50 l.



TRENTODOC

MADAME MARTIS

DOSAGGIO ZERO RISERVA MILLESIMATO 2009

LIMITED EDITION

This bottle of 2009 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 age 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 2022.

CUVÉE

Pinot Noir, Chardonnay, Meunier

TECHNICAL DETAILS

colour: straw yellow with golden reflections

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

alcohol content: 13,10 % Vol.

total acidity: 7,50 g/l

sugar: 0 g/l

dry extract: 23,00 g/l

perlage: thin, very persistent bubbles

FLAVOR

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

SUGGESTIONS FOR SERVING

Ideal with seafood crudities and fishbased menus.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE 0,75 l.



TRENTODOC

MADAME MARTIS

DOSAGGIO ZERO RISERVA MILLESIMATO 2010

LIMITED EDITION

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

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 age 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 2023.

CUVÉE

Pinot Noir, Chardonnay, Meunier

TECHNICAL DETAILS

colour: straw yellow with golden reflections

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

alcohol content: 13,00 % Vol.

total acidity: 7,20 g/l

sugar: 0 g/l

dry extract: 21,90 g/l

perlage: thin, very persistent bubbles

FLAVOR

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

SUGGESTIONS FOR SERVING

Ideal with seafood crudities and fishbased menus.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE 0,75 l.



TRENTODOC

MADAME MARTIS

DOSAGGIO ZERO RISERVA MILLESIMATO 2011

LIMITED EDITION

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 age 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

TECHNICAL DETAILS

colour: straw yellow with golden reflections

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

alcohol content: 13,00 % Vol.

total acidity: 7,10 g/l

sugar: 0 g/l

dry extract: 22,00 g/l

perlage: thin, very persistent bubbles

FLAVOR

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

SUGGESTIONS FOR SERVING

Ideal with seafood crudities and fishbased menus.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE 0,75 l.

TRENTODOC
MONSIEUR MARTIS
ROSE' 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
TRENTODOC



TRENTODOC

MONSIEUR MARTIS

ROSE' 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: 12.60 % Vol.

total acidity: 6.30 g/l

sugar: 5.50 g/l

dry extract: 21.90 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.





TRENTO DOC

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: 12.60 %Vol.
total acidity: 7.50 g/l
sugar: 4.50 g/l
dry extract: 22.00 g/l
perlage: pin-point, long-lasting 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.

LABEL'S CHANGE



TRENTODOC

MAGNUM 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: 12.60 %Vol.
total acidity: 7.50 g/l
sugar: 4.50 g/l
dry extract: 22.00 g/l
perlage: pin-point, long-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.



LABEL'S CHANGE





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'expedition.

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-lingering 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.

LABEL'S CHANGE



TRENTODOC

DOSAGGIOZERO MAGNUM

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

Pinot Nero, 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-lingering 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.



LABEL'S CHANGE



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-lingering 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.



LABEL'S CHANGE



BLANC DE BLANCS MAGNUM

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

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-lingering bubbles

FLAVOUR

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.

SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

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



LABEL'S CHANGE





TRENTODOC

BLANC DE BLANCS

BRUT NATURE

From the vinification of Chardonnay grapes, we obtain this classic method wine fresh, strong character and versatile.

VINIFICATION

Chardonnay clusters are hand-picked and immediately 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 of 24 months on the lees, the bottles are riddled, and the wine is disgorged without the addition of sugar and packed.

CUVÉE

100% Chardonnay

TECHNICAL DETAILS

colour: light straw

bouquet: crunchy fruit and white flowers, light hint of yeast

alcohol: 12,50 %Vol.

total acidity: 6,00 g/l

sugars: 0 g/l

dry extract: 18,70 g/l

perlage: pin-point, long-lingering bubbles

FLAVOUR

Delicate and well balanced, fresh and elegant.

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto;
any fish dishes.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l.

TRENTODOC

BLANC DE BLANCS MAGNUM

BRUT NATURE

From the vinification of Chardonnay grapes, we obtain this classic method wine fresh, strong character and versatile.

VINIFICATION

Chardonnay clusters are hand-picked and immediately 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 of 24 months on the lees, the bottles are riddled, and the wine is disgorged without the addition of sugar and packed.

CUVÉE

100% Chardonnay

TECHNICAL DETAILS

colour: light straw

bouquet: crunchy fruit and white flowers, light hint of yeast

alcohol: 12,50 %Vol.

total acidity: 6,00 g/l

sugars: 0 g/l

dry extract: 18,70 g/l

perlage: pin-point, long-lingering bubbles

FLAVOUR

Delicate and well balanced, fresh and elegant.

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto;
any fish dishes.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l.





MÜLLER THURGAU

IGT VIGNETI DELLE DOLOMITI

At the beginning of 2022 we bought two hectares of vineyards in Montevaccino, in the Pragrande area, at an altitude of 800 meters. Since 2010 they have been cultivated in Müller Thurgau on a soil of mixed glacial materials with an abundant porphyritic component. The Al+Ma 800 project was born with the 2022 harvest.

A wine rich in perfumes and aromas, which contains all the freshness of the grapes grown at 800 m. of altitude.

VINIFICATION

The grapes are hand picked and the whole clusters are immediately gently pressed. A maceration in the press takes place for about 7 hours, at a controlled temperature of 10-12°, to extract the aromatic precursors of the variety. After fermentation at a controlled temperature of 18°- 20° C with cultured yeasts, the wine is stored in steeltanks, to be bottled the following spring.

CUVÉE

100% Müller Thurgau

TECHNICAL DETAILS

color: straw yellow with greenish reflections
bouquet: fruity and floral
alcohol content: 12,50 % Vol.
total acidity: 6,40 g/l
dry extract: 18 g/l

FLAVOUR

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

SUGGESTIONS FOR SERVING

Excellent as an aperitif and throughout the meal.
Recommended with menus based on fish or white meat.

SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l.



CHARDONNAY

IGT VIGNETI DELLE DOLOMITI

Wine with a distinct personality, rich in intense perfumes, it reflects the typical variety and the characteristics of Trentino land.

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: fruity and floreal
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.





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.

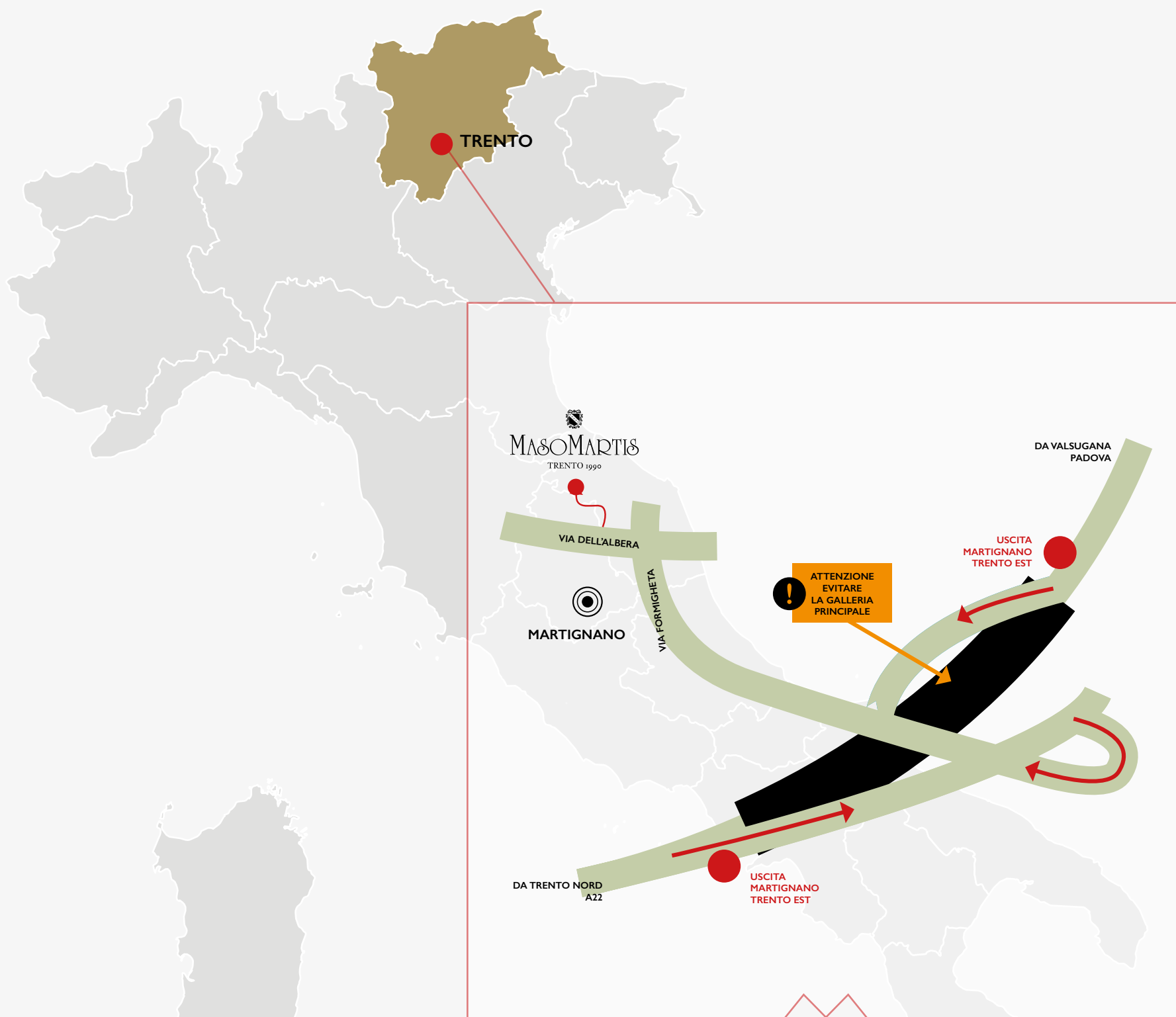
LABEL'S CHANGE



AWARDS 2024

	BLANC DE BLANCS BRUT	ROSÈ EXTRA BRUT 2019	MADAME MARTIS BRUT RISERVA 2013	MONSIEUR MARTIS ROSÈ 2018	AL+MA 800 MÜLLER THURGAU
AIS VITAE					
BIBENDA					
VINI BUONI D'ITALIA	 TOP 300				
MERANO WINE FESTIVAL					
SPARKLE					
CSWWC					
DOCTOR WINE					
GUIDA BIO	4 FOGLIE VERDI	5 FOGLIE VERDI	FOGLIA D'ORO	FOGLIA D'ORO	4 FOGLIE VERDI
PROSIT	2 PROSIT	1 PROSIT		3 PROSIT	
VERONELLI			TRE STELLE ORO 		
WINE SPECTATOR		91 PUNTI	92 PUNTI		

WE ARE HERE



MASO MARTIS

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