



**ENDRIZZI**  
CULTURA DEL VINO 1885

MASETTO DULCIS  
VIGNETI DELLE DOLOMITI IGP

**AVERAGE  
CHEMICAL ANALYSIS\***

Alcohol  
11 %

Residual sugar  
130 g/l

Total acidity  
5,5 g/l

Extract  
202 g/l

Recommended serving  
temperature  
10°

Ageing potential  
10 years and more



**Grape variety** Moscato Giallo with a selection of other white varieties, which vary according to the vintage.

**Vineyard** San Michele all'Adige and Faedo.

**Yield per hectare** 50 hl

**Picking and appassimento** The well-ripened and perfectly healthy bunches are handpicked and placed in shallow trays for "appassimento" in a ventilated and fresh room. The constantly controlled grapes stay here for at least 4 months, until they have reached a sugar concentration of about 380 g/L.

**Winemaking** When the grapes are ready for pressing, they have lost about half of their weight. Very slow and soft pressing allows extracting the precious must, which is then fermented in barriques. Given the sugar concentration and the low temperature of the environment, the fermentation occurs over 3 months and enriches the wine with particularly complex notes.

**Tasting notes** Intense yellow colour with golden hues, on the nose it shows rich aromas of exotic fruit and honey. Full, aromatic, and sweet on the palate, it is never sickly, very balanced and persuasive.

**Serving suggestion** A dessert and meditation wine. It pairs greatly with aged and blue cheeses and dry almond pastries.

**Origin of the name** Masetto comes from the Latin "Mansum", a building with adjoining fields, which was given as a pension scheme to Roman legionaries. Since 1885 it is the place where the Endrizzi winery is located and expresses the identity of the Endrici family. The sweet and fascinating finale of the Masetto line.



\*The information may vary according to the vintage