



ENDRIZZI

CULTURA DEL VINO DAL 1885

MASETTO BIANCO

VIGNETI DELLE DOLOMITI IGP
THE VIBRANTLY FRESH MINERALNESS

AVERAGE CHEMICAL ANALYSIS*

Alcohol
14,0 %

Residual sugar
4 g/l

Total acidity
5,5 g/l

Extract
23 g/l

Recommended serving
temperature
10°

Ageing potential
7 years and more



Varietal profile Composed after an old house cuvée from Chardonnay and Riesling Renano.

Vineyards Chardonnay from Pressano and Riesling Renano from San Michele all'Adige.

Yield per hectare 60 hl

Picking The Chardonnay is handpicked in crates at full phenolic ripeness and the Riesling grapes after reaching the proper acid/sugar equilibrium.

Production The different varieties ferment under controlled temperature at 16°, partially in stainless steel and partially in oak barrels and bariques. The wines are kept on the yeast with batonage until April when the clear wine is combined in oak barrels for further refinement for a few months.

Description Straw-yellow color with golden hints. Complex bouquet with aromas of ripe exotic fruit. Full-bodied, soft, and a persistent mouth-feel. Dense structure.

Food recommendations Thanks to its body without any pronounced acidity, this wine goes well with many dishes. It pairs well with first courses, all types of fish, also strongly flavored ones, white meat and cheese.

Origin of the name Masetto comes from the Latin „Mansum“, a building with adjoining agricultural land, which was given as a reward to Roman legionaries. Since 1885 it is the place where the Endrizzi winery is located and expresses the identity of the Endrici family. The union of white grapes that reflects both the Mediterranean and the Nordic side of the family.



*The information may vary according to the vintage