



ENDRIZZI

CULTURA DEL VINO DAL 1885

MASETTO DUE
VIGNETI DELLE DOLOMITI IGP
THE RED CHARMER RICH IN FRUIT

AVERAGE CHEMICAL ANALYSIS*

Alcohol
14%

Residual sugar
6 g/l

Total acidity
6,5 g/l

Extract
36,5 g/l

Recommended serving
temperature
18°

Ageing potential
10 years and more



Varietal profile Teroldego, Cabernet Sauvignon.

Vineyard San Michele all'Adige. The vines are cultivated exclusively with Guyot system.

Yield per hectare 60 hl

Picking The grape ripening is ensured by leaf removal and cluster thinning in the summer. During picking, the perfectly ripe and healthy grapes are manually selected.

Drying The period of drying lasts approximately 10 days and the grapes lose 5% of their weight, reaching an ideal concentration of sugars, preserving the typical varietal features.

Production The two grape varieties are vinified and aged separately. The partially desiccated and cool grapes are destemmed and the grapes are fermented in stainless steel tanks at a controlled temperature of 12°. About 10 days later, fulling and the pumpover regime are begun. After another 30 days, the pomace is separated from the new wine, which continues its slow fermentation in stainless steel tanks with programmed macro-oxygenation for another 9 months. After further 9 months of bottle maturation, the wine is released on the market.

Description Full ruby red in color and violet reflections. The varieties' fruity notes of ripe cherries and red berries are well expressed; followed by an array of spices, traces of vanilla, and toasted almonds. On the palate, it is elegant, soft, and full-bodied with full and extremely balanced tannins. Excellent fresh and fruity sensations and in the end, the dry and intense finish increases its importance. In Masetto Due, the original grapes are the leading characters and the powerful matrix, together with an extreme selection, no barrique influence, and the greatest care in the art of wine making.

Food recommendations A palatable and elegant wine, its qualities can best be appreciated when paired with important red meat dishes, roasts, and venison.

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. Designed by Lisa Maria and Daniele, the two members of the new generation, it is composed of two grape varieties, developed by the two oenologists Vito Piffer and Hartmann Donà, it is also the address of the winery: Località Masetto 2.



*The information may vary according to the vintage