



**ENDRIZZI**  
CULTURA DEL VINO DAL 1885

MASETTO DULCIS  
VIGNETI DELLE DOLOMITI IGP  
THE DAZZLINGLY EXOTIC FRUIT EXPLOSION

**AVERAGE  
CHEMICAL ANALYSIS\***

Alcohol  
**10,5 %**

Residual sugar  
**161 g/l**

Total acidity  
**8,5 g/l**

Extract  
**202 g/l**

Recommended serving  
temperature  
**10°**

Ageing potential  
**10 years and more**



**Varietal profile** Our best white grapes, which vary according to the vintage.

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

**Yield per hectare** 30 hl after drying.

**Picking and drying** The well-ripened and perfectly healthy grapes are handpicked and placed in shallow trays for drying in a ventilated and fresh environment. The constantly controlled grapes stay there for at least 4 months until they have reached a sugar concentration of about 380 g/l.

**Production** When the grapes are ready for pressing, they have lost about half of their weight. Very slow and soft pressing allows extracting the precious juice that is then fermented in small oak carati of 136 liters at a controlled temperature of 8°C. Given the sugar concentration and the low temperature, fermentation takes 3 months and enriches the product with particularly complex notes.

**Description** Intense yellow color with golden reflexes, rich bouquet reminiscent of exotic fruit and honey. Full, aromatic, and sweet, but never over-ambitious, very balanced and persuasive.

**Food recommendations** A dessert and meditation wine. Harmonizes with aged and blue cheeses such as Gorgonzola, foie gras, and dry baked goods.

**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 sweet and fascinating finale of the Masetto line.



\*The information may vary according to the vintage