



ENDRIZZI

CULTURA DEL VINO DAL 1885

MASETTO NERO

VIGNETI DELLE DOLOMITI IGP
THE FORCEFULLY RED BEDROCK

AVERAGE CHEMICAL ANALYSIS*

Alcohol
13,5 %

Residual sugar
4 g/l

Total acidity
5 g/l

Extract
31 g/l

Recommended serving
temperature
18°

Ageing potential
10 years and more



Varietal profile Teroldego, Merlot and Cabernet Sauvignon.

Vineyard San Michele all'Adige. Vine training partially in the simple Trentino pergola style, partially in Guyotstyle. Chalky dolomite soils mixed with debris from the Rio Faedo.

Yield per hectare 60 hl

Picking After heavy cluster thinning in the summer only choice grapes from the oldest vines are used.

Production Alcoholic fermentation with frequent racking, followed by 10 days of prolonged maceration and malolactic fermentation. Refinement partially in barrique, partially in large wooden barrels for about 18 months. Finally bottle aging for another ca. 6 months.

Description Ruby-red color. Elegantly spicy and complex bouquet reminiscent of blueberries, raspberries, cocoa, and vanilla. Full and especially harmonious, notwithstanding the marked tannic presence. Persistent mouth-feel.

Food recommendations An especially well rounded and velvety wine, excellent with all meats 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. It is the oldest wine, created by Francesco Endrici, founder of the winery, who decided to combine the darkest grape varieties, to create a „Nero“ wine.



*The information may vary according to the vintage