



ENDRIZZI
CULTURA DEL VINO DAL 1885

GRAPPA MASETTO BIANCO
GRAPPA DAL TRENITINO
THE SPIRIT OF MASETTO

**AVERAGE
CHEMICAL ANALYSIS***

Alcohol
43%

Residual sugar
4-5 g/l

Recommended serving
temperature
**Do not chill, so that the
delicate bouquet can
fully develop, serve at
18°C.**

Ageing potential
**It retains flavour and
organoleptic properties
even after several years.
Avoid sunlight.**



Varietal profile Composed after the old family cuvée Masetto Bianco.

Vineyard Specially selected grapes from vineyards in the communes of Pressano and San Michele all'Adige.

Distillation The pomaces are distilled in the traditional manner in small distillation columns, to maintain its natural finesse.

Refinement In stainless steel tanks for at least 1 year.

Description Clear and crystalline appearance with a delicate and persistent scent with clear hints of alpine herbs, lilacs, nashi pear, cedar needles and acacia honey. Well structured, dry and very harmonious taste.

Food recommendations Masetto Bianco Grappa is a natural digestive to be enjoyed at the end of the meal but also in combination with fragrant biscuits, desserts or fresh cheeses.

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