

## JRAN MASELL IGNETI DELLE DOLOMITI IGP EYOND THE LIMITS OF TEROLDEGO

AVERAGE CHEMICAL ANALYSIS\*

15,5 %

Residual sugar **7,5 g/l** 

Total acidity 6 g/l

Extract **40 g/l** 

Recommended serving temperature 18°

Ageing potential

15 years and longer



## Varietal profile Teroldego

**Vineyard** Choice of grapes from the communes of Mezzolombardo and Mezzocorona.

## Yield per hectare 50 hl

**Picking** In order to guarantee an even ripening of the grapes, clusters and leaves are thinned several times during the summer. During the harvest, the handpicked and selected grapes are placed in shallow trays for drying.

**Drying** The drying process takes around three months during which the grapes lose 35% of their weight and attain an optimal grape sugar concentration.

**Production** The stems are removed from the partially desiccated and cold bunches and the grapes are fermented at a controlled temperature of 10°. About 10 days later, fulling and the pumpover regime are begun and go on for about 30 days. Then the pomace is separated from the new wine, which continues its fermentation in small French oak barrels. Refinement takes some 20 months in oak barriques and is followed by six months of bottle fermentation.

**Description** Full ruby red in color, mature and dense. An explosion of full, fruity perfumes and ripe dark fruit with ethereal hints and earthy odors, softened by toasted notes and tinges of minerals, spices, vanilla and butter. On the palate, it conveys what the bouquet promised. The high alcohol content exalts the full tannins and at the same time makes it seductively balanced and harmonious. A distinctly long and pleasant finish.

**Food recommendations** Excellent meditation wine, its qualities are especially appreciated with red meat 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 Endrizi family. The enological excellence of Endrizzi that goes beyond the limits of Teroldego.



\*The infomation may vary according to the vintage

