

# ENDRIZZI



## History

Masetto derives from the Latin “mansum,” the piece of land obtained from Rome by those legionnaires, who decided to “remain” in the conquered areas. S. Michele all’Adige has always been the most coveted wine producing area of the Trentino.

The Augustinian monks of the Abbey began to foster the culture of wine growing the Middle Ages (since 1145) and they were the first to cultivate the historic vineyards now part of the Endrizzi property. In 1797 Napoleon had to fight a battle in order to conquer the Masetto. In 1885 the Endrici arrived (formerly “de Enrici” or “Endrizzi” in the local dialect), subjects of the Austro Hungarian Empire under Franz Joseph.

Francesco Endrici—great grandfather of the current owners and a true pioneer—introduced the most prestigious vines and grapes in the world, such as Cabernet and Chardonnay already at the beginning of the 20th century. Naturally, he also dedicated time and attention to the most important local grapes such as Teroldego and Lagrein. “Masetto bianco” and “Masetto nero” are the products of the curves of the best international and local wines, two wines, which have recently been recreated to become the symbol of Endrizzi quality. His son Romano, who was also President of the Province of Trento, and his grandson Franco, who was the dynamic president of the Trentino Committee of Wine Growers for twenty years, succeeded Francesco. Today the great grandson Paolo and his German wife Christine dedicate their love for detail and tradition, along with great respect for nature and plenty of fresh ideas to a limited production of high quality wines.

## Vineyards

Climate, soil and people are the three roots of quality. San Michele is situated on the protected south side of



*Pian di Castello vineyard and the Adige Valley.*

the Alps where the Mediterranean and cooler Alpine climates meet. The ensuing fluctuation between warm days and cool nights along with a regular breeze arriving for Lake Garda foster the health of the grapes and stimulate the development of those aromatic elements, which are the essence of the wine’s elegance and delight. The Endrizzi vineyards cover the surface area of three “Masi” totally dedicated to viticulture: Pian di Castello, Masetto, and Kinderleit. The terrains cover slopes with southeast exposure. Every vineyard has different terroir characteristics. Pian di Castello has gravelly soil rich in chalk. In Masetto’s conoid chalk is mixed with soil of porphyritic and carbonate origins, while the Maso Kinderleit is a blend of Dolomite stone with a mixture of debris from interglacial landslides. The terrain—rich in minerals and microelements— is the formation for the rich nuances and emotions that wine can give.



## Cultivation

“Good wine is made in the vineyard”. For this reason, the entire range of quality enhancing measures is strictly and passionately employed by Endrizzi:

- Planting in the single vineyards after soil analysis.
- Use of slow-growing rootstock with a low yield so as to naturally increment quality.
- Inter-row green covering the vineyards with adequate flora so as to enrich the soil with nutrients and to augment its water-retaining capacities.
- Yield reduction by way of rigorous pruning and cluster thinning of the grapes after flowering.
- Adequate foliage removal of the vines in order to ensure optimal penetration of sunlight and ventilation.
- Housing of birds and bats for natural pest control and no employment of chemical synthetic plant protection techniques.
- Handpicking of the grapes in two to three passages.

This routine and sensitivity in the vineyard set the stage for first-class wines, where human interference is limited to accompanying and guiding the natural processes.



*Pian di Castello and Masetto vineyards.*



*The winemaker Pierfranco Giovannini controls the maturity of the wines.*

## Wine-making

The enologists Pierfranco Giovannini and Tizianan Piffer collaborators use their knowledge and their experience to ensure that every vintage achieves its fullest potential.

This endeavor is sustained in part by the most modern technology and the systematic controls of a specially equipped internal lab and in part by tried and trusted traditional techniques which remain unsurpassed such as fermentation and ageing in oak casts and barrels of various sizes (barriques).

But above all, patience and time rule supreme here, because people cannot change what nature offers, they can only bring it to perfection.



*The fermentation area barriques.*

# ENDRIZZI



*The historic winery from the 15th century where “Endrizzi brut” matures slowly.*



*Paolo Endrici with his wife Christine and his brother-in-law Thomas Kemmler.*



Owner: Paolo Endrici

Winemaker: Pierfranco Giovannini

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# ENDRIZZI - wines



## Nosiola Trentino d.o.c.

*Typical Trentino white wine. Light yellow color with hints of green. A fine and elegant bouquet with aromas of nuts. This fresh and harmonious wine makes a very good aperitif. Excellent with fish.*

**Varietal:** Nosiola 100%

**Cultivation area:** Trentino, borough of Pressano.

**Vineyard:** Foothills at 400m above sea level. Dolomite soil, vine training in the simple pergola style.

**Yield per hectare:** 70 hectoliters.

**Production:** Best harvested grapes are gently pressed. Fermentation at a controlled temperature in stainless steel with cultivated yeast strains, subsequent refinement for a few months on the lees.

**Picking:** The grapes are handpicked in crates during the second half of September after heavy cluster thinning by hand.

**Alcohol content:** 11.50%

**Residual sugar:** 1.30 g/l.

**Total acidity:** 5.50 g/l.

**Extract:** 22.00 g/l.

**Serving temperature :** 12C

**Aging potential:** To be enjoyed fresh.

**Food combination:** Very good aperitif. Excellent with fish.



## Muller Thurgau Trentino d.o.c.

*Bright yellow color. Elegant, fruity bouquet; dry, fresh, and pleasantly aromatic taste with a persistent mouth-feel.*

**Varietal:** Muller Thurgau 100%

**Cultivation area:** Trentino, Cembra Valley, borough of Cembra.

**Vineyard:** Especially steep, 550m above sea level. Porphyry-rich soil, guyot cultivation system.

**Yield per hectare:** 80 hectoliters.

**Production:** With pneumatic Bucherpress. Slow and regular fermentation at lower temperatures than usual; refinement in stainless steel.

**Picking:** Selective handpicking in crates after modest cluster thinning in the summer.

**Alcohol content:** 12.00%

**Residual sugar:** 2.00 g/l.

**Total acidity:** 6.70 g/l.

**Extract:** 21.00 g/l.

**Serving temperature :** 12C

**Aging potential:** To be enjoyed fresh.

**Food combination:** Due to its finesse and extraordinary perfume, it is the aperitif par excellence. Goes well with fish and mild cheese.



## Masetto Bianco i.g.t.

*House cuvee composed of Chardonnay, Pino Grigio, Sauvignon, and Traminer. Straw-yellow color with golden hints. Complex bouquet with aromas of exotic fruit. Full-bodied and spot, persistent mouth-feel. Dense structures.*

**Varietal:** Composed after an old house cuvee from Chardonnay, Pinot Grigio, Sauvignon, and Traminer.

**Cultivation area:** Trentino, San Michele and Faedo.

**Vineyard:** Chardonnay from Pian di Castello, Pinot Grigio and Traminer from Masetto, Sauvignon from Coveli.

Southwest direction of the slopes. Altitude 250-350m above sea level, guyot cultivation system. About 6,000 vines per hectare.

**Yield per hectare:** 65 hectoliters.

**Production:** Only choice grapes are carefully pressed. The must ferments under controlled temperature for one week. Four different wines mature each according to its own specific characteristics, partially in stainless steel, partially in barriques. This allows combining the special characteristics of the single components to one wine in the best possible fashion.

**Picking:** Handpicking in crates during the second half of September. Heavy manual cluster thinning in the summer allows for better ripening.

**Alcohol content:** 13.00%

**Residual sugar:** 1.60 g/l.

**Total acidity:** 5.00 g/l.

**Extract:** 26.00 g/l.

**Serving temperature :** 16C

**Aging potential:** 2 years.

**Food combination:** Due to its body without pronounced acidity, this wine matches many dishes. An excellent aperitif, it also goes well with first courses, fish, white meat, and cheese.

# ENDRIZZI - wines



## Teroldego Rotaliano Riserva d.o.c.

*A Trentino speciality. Intensive ruby-like color, fruity-robust aroma and a harmonious bouquet with traces of chocolate and raspberries. A full-bodied wine with balanced tannins.*

**Varietal:** Teroldego 100%, native Trentino grape variety.

**Cultivation area:** Trentino, Mezzocorona.

**Vineyard:** Maso Camorz, 30 year old vineyard. Vine training in the traditional Trentino pergola style. Plant density 3,000 vines per hectare. Gravelly soil with a thin, fertile layer of humus. Altitude 220m above sea level. Warm micro-climate with pronounced differences between day and night temperature.

**Yield per hectare:** 70 hectoliters.

**Production:** The grapes are fermented for 10 days at a controlled temperature and subsequently matured in barrique and in large oak barrels.

**Picking:** Handpicking of the best grapes after heavy cluster thinning in the summer.

**Alcohol content:** 13.00%

**Residual sugar:** 2.40 g/l.

**Total acidity:** 5.49 g/l.

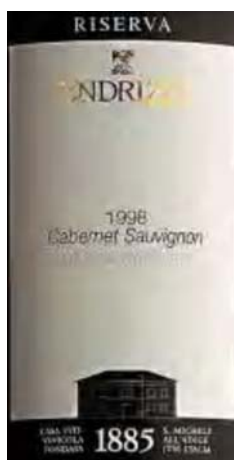
**Extract:** 31.50 g/l.

**Serving temperature :** 18-20C

**Aging potential:** 2-5 years.

**Food combination:** A heavy, yet velvety wine that goes well with all meats, venison, and tangy cheeses.

## Cabernet Sauvignon Trentino Riserva d.o.c.



*Ruby-like color with bright, brick red hints. Fruity with aromas of red currants, blueberries and cranberries. A full-bodied wine with balanced flavors and soft tannins. Malolactic fermentation followed by one year in barrique.*

**Varietal:** Cabernet Sauvignon 100%

**Cultivation area:** Trentino, Mezzocorona.

**Vineyard:** Kinderleit, an amphitheatre with southwestern orientation ranging from 220 to 300m above sea level, guyot cultivation system, with a plant density of 6,000 vines per hectare. The soil contains glacial deposits and dolomite.

**Yield per hectare:** 65 hectoliters.

**Production:** Fermentation at a controlled temperature and numerous pressings, for about 12 days. Malolactic fermentation in barrique, subsequent aging in large oak barrels for 2 years.

**Picking:** The grapes are handpicked; the clusters are thinned already in August.

**Alcohol content:** 12.50%

**Residual sugar:** 1.00 g/l.

**Total acidity:** 5.63 g/l.

**Extract:** 28.50 g/l.

**Serving temperature :** 18-20C

**Aging potential:** 5 years and longer

**Food combination:** Venison, red meat, tangy cheese.

## Masetto Nero i.g.t.



*An old house cuvee composed of Merlot, Cabernet Sauvignon, Lagrein, and Teroldego. Ruby-like color with a vibrant appearance. Complex and fruity bouquet, which elegantly binds the fine wood aromas. Delicate, well balanced, with a rich, persistent mouth-feel. Dense structure.*

**Varietal:** House cuvee composed of Merlot, Cabernet Sauvignon, Lagrein, and Teroldego.

**Cultivation area:** Trentino, boroughs of San Michele and Faedo.

**Vineyard:** Masetto & Kinderleit. Vine training partially in the simple Trentino pergola style, partially guyot cultivation system. Altitude 220-250m above sea level. Chalky dolomite soils mixed with debris from the Rio Faedo.

**Yield per hectare:** 65 hectoliters.

**Production:** The grapes of the different components undergo primary fermentation in the traditional manner and subsequently the fermentation is completed at a controlled temperature in about 10 days. After racking, malolactic fermentation and maturation, which takes about 18 months, both in barriques and large wooden barrels. Finally bottle aging for another 6 months.

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

**Alcohol content:** 13.00%

**Residual sugar:** 1.80 g/l.

**Total acidity:** 5.80 g/l.

**Extract:** 35.00 g/l.

**Serving temperature :** 18-20C

**Aging potential:** 5 years

**Food combination:** An especially well-rounded and velvety wine, excellent with all meats and cheeses.