



MASO FRANCH *BIANCO Vigneti delle Dolomiti IGT*

INTRODUCTION

Once upon a time, an old farmstead guarded a magnificent, unspoilt environment. Today that farmstead is surrounded by a natural ecosystem which is home to the vines that produce this wine. A wine which, like that farmstead, evokes a sense of discovery and conquest.

SENSATIONS

The intensity of a gaze. Pure emotion, almost embarrassment. The desire to meet that gaze again is strong, insistent and irrational. Bewitched by the glass, we are inevitably swept away by its scents and flavours. A wine full of details and silent yet clearly comprehensible nuances. The attraction is irresistible, tiny sips and intense gazes, the desire to keep falling in love.

TASTING NOTES

Maso Franch is bright golden yellow in colour with evident green highlights. Its mineral aromas are a prelude to more fruity, citrusy scents. The evolution in the glass is continuous and intriguing, featuring flint and slightly smoky notes that complete the olfactory sensations. In the mouth it has an imposing structure and great depth. Broad and tight, with an evident saline component that caresses the palate.

PRODUCTION ZONE: Maso Franch, Municipality of Giovo, Trentino

GRAPE: Manzoni

TRAINING SYSTEM: Guyot

VINEYARDS: The vineyards are located at the entrance to the Valle di Cembra, on the right side climbing from Lavis, which enjoys best exposure to the sun. They are located on a medium to steep slope, facing south, with characteristic dry-stone walls delimiting the terraces. The porphyry soil is situated on fluvioglacial deposits from the Quaternary period and is characterised mainly by sandy loam, rich in carbonates, fertile, of average depth and quite well drained. Organic agricultural techniques are employed in the vineyard: this is the ideal situation for the vine to grow and live, with an excellent vegetative and productive balance. Maso Franch is a unique reality in Val di Cembra, due both to the size of the vineyard and the natural environment, within a wood populated by deciduous trees, revealing the noble vocation of the agricultural ecosystem.

VINIFICATION: The perfect time for harvest is established by testing the grapes in the vineyard. Only when fragrance and salinity are joined by ripe and sweet sensations is the grape harvested by hand into small crates. After soft pressing and slow fermentation, the wine begins its long journey inside the cellar: an extremely rational and artisan procedure in which each passage undergoes meticulous assessment. The wine spends at least 24 months on its own lees, part in steel and part in small barrels made of French oak. Minimal racking, lots of patience and constant tasting allow this wine to express all the potential of a unique and extraordinary territory. Only after spending several months ageing in the bottle is MASO FRANCH ready to be uncorked.

YIELD: 40 hl/ha

AGEING POTENTIAL: over 10 years

ANALYSIS:

Alcohol: 14% vol.

Acidity: 6.2

Sugar: 1 g/l

