



VILLA  
DI  
MASER

# *Wine list*

Villa di Maser is an UNESCO world Heritage.

Already in 1550, architect Andrea Palladio imagined "the spaces where to make wine", under the majestic porches, and there they remained for 3 centuries. In 1850 Sante Giacomelli, owner of the Villa at the time, decided to build a new very well organized winery in order to give a new impulse at the high vocation of the area for vinegrowing. Sante's winery is still used to this day.

The Villa is located in the DOCG Montello and Asolo Prosecco area, northern Veneto.

Grapes are grown according to the strict regulations of eco-compatible agriculture in the 33 hectares of carefully selected vineyards. The vines are cultivated with high density techniques in order to obtain low yield per plant. Particular care is taken in ensuring the ideal proportion between square meters of green surface and kilograms of grape produced.

The varieties are hand picked and then processed with the utmost attention under the supervision of Dr. Donato Lanati, enologist, researcher and teacher at the University of Turin.

# ASOLO PROSECCO



## Asolo Prosecco Superiore Millesimato DOCG Brut

*Grape:* Glera

*Residual sugar:* 10 g/l

*Method:* Charmat, harvest with ripe grapes

*Notes:* the ideal sparkle for the best salami aperitifs.



## Asolo Prosecco Superiore Millesimato DOCG ExtraDry

*Awards:* Vintage 2020, Gold medal Berliner Wine Trophy 2022

*Grape:* Glera

*Residual sugar:* 16 g/l

*Method:* Charmat, harvest with ripe grapes

*Notes:* sweetness with notes of elder, looking for the best pairings with fish aperitifs and light desserts.

# SWEET WINE



## Dessert Villa di Maser

*Grape:* Verduzzo

*Method:* late harvest, aged in steel

*Notes:* from the oldest vineyard of the Villa (1950), all you need to blend wine and traditional Veneto's desserts together.

*Bottle:* 0,5 lt.

# WHITE WINES



## Manzoni Bianco - Asolo Montello DOC

*Awards:* Bronze medal Decanter World Wine Awards 2022

*Grape:* Manzoni Bianco 6.o.13

*Method:* aged in steel

*Notes:* his floral and fruity notes makes it the ideal pairing; no first course, fish or raw dish that escapes.

*Vintages:* 2020



## Verduzzo - Colli Trevigiani IGT

*Awards:* Gold medal Asia Wine Trophy 2022

*Grape:* Verduzzo

*Residual sugar:* 11 g/l

*Method:* aged in steel

*Notes:* from the oldest vinyard of the Villa (1950), a golden color reminding of the Villa's walls, hints of acacia honey and date, balancing out perfectly those fatty dishes.

*Vintages:* 2020



## Maserino Bianco - Asolo Montello DOC

*Grape:* Chardonnay

*Method:* aged 1 year in oak barrique.

*Notes:* dense and articulated, a Chardonnay different from its namesakes.

*Vintages:* 2016



## Chardonnay - Asolo Montello DOC

*Grape:* Chardonnay

*Method:* aged in steel

*Notes:* light and fresh, never wants to bore you with his yellow peach's and camomile's hints.

*Vintages:* 2020



# RED WINES



## Maserino Rosso - Montello Rosso DOCG

*Awards:* Gold medal Berliner Wine Trophy 2022

*Grape:* Merlot, Cabernet Sauvignon, Cabernet Franc

*Method:* 2 years aged in oak barrique.

*Notes:* the jewel from our red wines, an immersive experience in the Villa's terroir, red fruit notes and black cherry, hints of wood and tobacco, with an almond aftertaste.

*Vintages:* 2016



## Carmenere - Montello e Colli Asolani DOC

*Grape:* Carmenere

*Method:* 1 year aged in oak barrique.

*Notes:* spicy, particular, with smoked aftertaste, is the best paring for wild meats.

*Vintages:* 2016



## Ninfeo - Asolo Montello DOC

*Grape:* Cabernet Sauvignon, Merlot

*Method:* 1 year aged in oak barrique.

*Notes:* looking for balance between freshness, tannins and softness, to pair with flavored meats.

*Vintages:* 2016



## Tempietto - Colli Trevigiani IGT

*Grape:* Cabernet Sauvignon, Merlot

*Method:* aged in steel

*Notes:* a young, fresh and all-rounded red wine, to accompany every dish.

*Vintages:* 2019