



L'Ov – Chardonnay Trentino DOC macerated

At Maso Grener we have never experienced long skin maceration with our grapes, even though a short maceration of few hours is a common practice for us.

In 2019 we tried to vinify the Chardonnay in an amphora, letting the juice in contact with the skins for some weeks. The aim was to verify whether the longer maceration allowed to maintain the characteristics of the variety and of the Pressano *locus*. The amphora we used is made of a very resistant ceramic mixture, designed to be liquid-proof without the need of using any glaze or wax. At the same time the homogenous and compact structure allows a small gas exchange with the outside.

We chose the Chardonnay for this experiment because it is the mostly grown variety at Maso Grener – and in Pressano – and we are really attached to our 40-years vines.

The grapes have first been partially destemmed and pressed, and the introduced in the amphora, where the spontaneous fermentation started quickly. The temperature during the fermentation was not controlled, since the amphora is located in a cool room.

The maceration ended after 10 weeks, by the time the pomace had dropped to the bottom of the amphora and the wine was almost clear.

After removing the pomace, the amphora has been filled with the Chardonnay coming from the same vine, fermented in wood.

The wine remained to mature until the end of 2020 and then was bottled directly from the amphora, without any clarification or filtration. Only at this point we added a little bit of sulfites, in order to guarantee a higher storing capacity after the bottling.

For us this is the year zero and we can not make any comparison. In general we are happy with this experience, because every time we taste L'OV our memory brings us back to the wines our grandparents used to make (in a good sense); at the same time the "Pressano" character remains intact, proving to be superior to that of the vessel.

We think that L'OV is only at the beginning of its path, and that in time it will guarantee a richness of expression, both to the nose and to the palate.



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