



MONFORT

MONFORT CHARDONNAY TRENINO DOC

Chardonnay, a highly prized white grape varietal, has been cultivated for over a century in Trentino. It was probably Giulio Ferrari - the father of the local sparkling wine business- who introduced it in the early 1900s after his long stay in Champagne where he appreciated the qualitative characteristics of this grape.

PRODUCTION AREA

Trentino – Foothills of Meano (Trento) and Cembra Valley in the Municipality of Giovo (until 500 m)

SOIL TYPE

Alluvial

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Chardonnay 100%

WINE MAKING METHODE

White grape wine-making technique at a supervised temperature, fermented with selected yeasts. Aging in stainless steel tanks.

TASTING NOTES

Subtle pale yellow, a pleasant fruity bouquet with tropical fruit notes, dry in flavour, well-structured, agreeably harmonious.

ALCOHOL: 13,00 %

FOOD MATCHING

Hors-d'oeuvres, vegetables and fish. Excellent as an aperitif. Ideal with pasta, soups and white meats. An elegant wine which should be consumed while young, so as to fully appreciate the bouquet enhanced by its acidity.

SERVING TEMPERATURE

10-12 °C | 50-53 °F

FORMATO BOTTIGLIE: 0,75



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