



MONFORT

NOSIOLA CORYLUS VIGNETI DELLE DOLOMITI IGT

Only the alchemy of elements makes it possible to achieve results of excellence: two winegrowing brothers who are passionate about their vineyard; winemaker Maurizio Iachemet, who was able to grasp the potential of the Nosiola grapes and decided to enhance them into a wine of high value; finally, the variety itself, versatile for its multifaceted expressions. The Corylus: finesse, balance, harmony.

PRODUCTION AREA

Trentino – Hilly slopes of Meano (Trento - 400 m)

SOIL TYPE

Medium alluvial soil

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Nosiola 100%

WINE MAKING METHODE

The grapes are selected and collected overripe. White grape wine-making technique at a supervised temperature. Aging in barriques for 11 months.

TASTING NOTES

Colour: straw-colour with greenish highlights.
Bouquet: intense with herbaceous and spicy scents.
Fresh and well-balanced taste, savory with notes of ripe fruit.

ALCOHOL: 13,00 %

FOOD MATCHING

Appetizers, vegetables, freshwater fish and white meats. Elegant and refined wine.

SERVING TEMPERATURE

10-12 °C

BOTTLE SIZE: 0,75

