



MONFORT

MONFORT GEWÜRZTRAMINER TRENINO DOC

Gewürztraminer, of Sudtirolian origin, is an aromatic varietal that thrives in sun-rich mountain slopes. It knows how to reciprocate these pedoclimatic requirements with the uniqueness aromas that fill the glass and then the mouth. Monfort's vineyards are in Cirè di Pergine di Valsugana, at 500 meters above sea level.

PRODUCTION AREA

Trentino – Foothills of Valsugana and Cirè (over 500 m)

SOIL TYPE

Clay porphyry

TRAINING SYSTEM

Pergola trentina and guyot

GRAPE VARIETY

Gewürztraminer or Traminer Aromatico 100%

WINE MAKING METHODE

After de-stalking cold fermentation, white grape wine-making process with alcoholic fermentation at a supervised temperature. Briefly refined in stainless steel vats and subsequently aged in bottle for some months.

TASTING NOTES

Colour: pale yellow tending to golden.
Bouquet: intensely aromatic and spicy with a hint of rose and yellow peach.
Palate: warm, soft and balanced with a persistent finish and a great body.

ALCOHOL: 14,00 %

FOOD MATCHING

Seafood, spicy dishes, white meat and with the cheeseboard. Ideal with the Asian cooking and also excellent as an aperitif.

SERVING TEMPERATURE

10-12 °C | 50-53 °F

BOTTLE SIZE: 0,75

