



MONFORT CUVÉE '85 TRENTO DOC

The sparkling wine tradition of Monfort was born in 1985 following a dream and a far-sighted vision of Lorenzo Simoni to transform the best Chardonnay and Pinot Noir grapes from the mountain slopes into high-end metodo classico bubbles.

Almost 40-years of history is imprinted in the Monfort Cuvée '85 Trentodoc. The swirl of freshness and sapidity given by the Chardonnay, is enriched with the power of the Pinot Noir.

PRODUCTION AREA

Trentino – Hilly slopes of Trento and Pergine
Valsugana (400-600 m)

SOIL TYPE

Clay porphyry - sandy

TRAINING SYSTEM

Pergola trentina and guyot

GRAPE VARIETY

Chardonnay 90%, Pinot Nero 10%

WINE MAKING METHODE

Traditional method carried out in accordance with the disciplined process named Trento Doc Metodo Classico; refined on the lees for 24 months.

TASTING NOTES

Colour: pale yellow.

Bouquet: sharp, intense, fruity.

Palate: dry, full, fragrant, harmonic.

Perlage: fine and persistent.

ALCOHOL: 12,50 %

RESIDUAL SUGAR: 5,3 g/l

TOTAL ACIDITY: 7,87 g/l

FOOD MATCHING

Delightful as an aperitif, a sparkling wine for all dishes.

SERVING TEMPERATURE

8-10 °C | 46-50 °F

BOTTLE SIZE: 0,75 | 1,5 | 3 | 6

