



MONFORT

## LE GÉNÉRAL BLANC TRENTO DOC RISERVA

Le Général Blanc de Blanc is the synthesis of the Trentino terroir: freshness in abundance, sapidity blends with fruit in a vertical wine that gets straight to the point. A Trentodoc born from a careful selection of Chardonnay grapes from the high-altitude vineyard terraces of the Cembra Valley and the limestone hills of Trento.

The essence of Chardonnay and the freshness given by the alpine environment is enhanced by keeping the wine zero dosage, while the long lees aging emphasizes the elegance of Le Général Blanc.

### PRODUCTION AREA

Trentino – Hilly area of Trento and terraced vineyards of the Cembra valley.

### SOIL TYPE

Clay porphyry - sandy

### TRAINING SYSTEM

Guyot and pergola trentina

### GRAPE VARIETY

Chardonnay 100%

### WINE MAKING METHODE

The grapes are hand harvested and then the entire bunch is soft pressed. A small percentage of the base wine matures in large wooden barrels for several months. This is followed by the second fermentation in the bottle (“Metodo Classico”) for over 6 years.

### TASTING NOTES

Colour: straw yellow with golden reflections.

Bouquet: mineral notes, of green apple, with a slight and pleasant citrus hint.

Palate: savory, dry, vertical with a long finish and citrusy.

Perlage: fine and persistent.

**ALCOHOL:** 12,50%

**RESIDUAL SUGAR:** 2,3 g/l

**TOTAL ACIDITY:** 7,26 g/l

### FOOD MATCHING

Dishes and soups based on fish, crustaceans and molluscs.

### SERVING TEMPERATURE

10-12 °C | 46-50 °F

**BOTTLE SIZE:** 0,75 | 1,5

