



MONFORT

LE GÉNÉRAL DALLEMAGNE TRENTO DOC RISERVA

Le Général Dallemagne Trento Doc has remained hidden among the vaults of the historic cellar of Palazzo Monfort. A Trento Doc born from dreams and experiments hidden in the vaults of the historic cellar of Palazzo Monfort by Federico Simoni and winemaker Maurizio Iachemet. The goal - to create a series of Trentodoc Riservas that express their vision of the land. Le Général Dallemagne evokes history and ties to the land, a glimpse into the past. It is the perfect symbiosis of Mediterranean creaminess and Alpine freshness.

PRODUCTION AREA

Trentino – Hilly slopes of Trento and Pergine
Valsugana (400-650 m)

SOIL TYPE

Clay porphyry - sandy

TRAINING SYSTEM

Guyot. Yield 8000 kg/ha

GRAPE VARIETY

Chardonnay 80%, Pinot Nero 20%

WINE MAKING METHODE

Traditional method carried out in accordance with the disciplined process named Trento Doc Metodo Classico. The tumultuous fermentation takes place in steel tanks and continues in barriques until shortly before the tirage which takes place in the following spring. 64 months of maturation on the lees.

TASTING NOTES

Colour: golden yellow.
Bouquet: sharp, intense, with a light pleasant citrus fruits notes.
Palate: dry, full, fragrant, harmonic.
Perlage: fine and persistent.

ALCOHOL: 12,50 %

RESIDUAL SUGAR: 4,4 g/l

TOTAL ACIDITY: 7,68 g/l

FOOD MATCHING

Ideal for a special aperitif, a sparkling wine for an important meal.

SERVING TEMPERATURE

10-12 °C | 46-50 °F

FORMATO BOTTIGLIE: 0,75

