



MONFORT

MONFORT RARE VINTAGE TRENTO DOC

Monfort Rare Vintage Trento Doc is the ultimate expression of long aging. The meticulous selection of Chardonnay and Pinot Noir from the highest of mountain slopes, followed by slow and undisturbed aging in the cellar and then reborn after having been lost to time. A wine produced only in the best vintages, the few bottles we make are rare harmony and beauty.

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. 11 years of maturation on the lees.

TASTING NOTES

Colour: golden yellow.
Bouquet: complex and intense; toasted notes of hazelnut, freshly baked bread, vanilla, candied citrus.
Taste: full, round and very complex. Great harmony between the bouquet and the pallet.
Perlage: fine and persistent.

ALCOHOL: 12,50%

DOSAGE: 3,7 g/l

FOOD MATCHING

Monfort Rare Vintage Trento Doc is the bottle to accompany to your most important moments and its broad persistence and creaminess allows one to travel through time. A full bodied wine whose complexity enhances both meditation in the glass or complex and elaborate dishes of rich fish or white meats.

SERVING TEMPERATURE

10-12 °C | 46-50 °F

BOTTLE SIZE: 0,75



CANTINE MONFORT

Via Carlo Sette 21
38015 LAVIS (TN) - ITALY

Tel +39 0461 246353
www.cantinemonfort.it
info@cantinemonfort.it