



MONFORT ROSÉ TRENTO DOC

A Trento Doc Rosé with a strong identity and that instantly recalls Trentino's mountain spirit. Aromas and notes that recall small berries, apple and a long, savory finish. The perfect balance given by the two varieties, Chardonnay and Pinot Noir, is a reflection of their nature and intrinsic characteristics: elegance and nerve, fruit and acidity.

PRODUCTION AREA

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

SOIL TYPE

Clay porphyry - sandy

TRAINING SYSTEM

Guyot

GRAPE VARIETY

Pinot Nero 50%, Chardonnay 50%

WINE MAKING METHODE

Traditional method carried out in accordance with the disciplined process named Trento Doc Metodo Classico; refined on the lees for 30 months.

TASTING NOTES

Colour: delicate old rose.

Bouquet: intense and complex, with fruity notes of strawberry and red apple.

Palate: rich, fragrant, harmonic, persistent .

Perlage: fine and persistent.

ALCOHOL LEVEL

12,50 %

RESIDUAL SUGAR: 4,3 g/l

TOTAL ACIDITY: 7,91 g/l

FOOD MATCHING

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

SERVING TEMPERATURE

8 °C | 46 °F

BOTTLE SIZE: 0,75

