



MONFORT

## MONFORT GIALLO VIGNETI DELLE DOLOMITI IGT

Moscato Giallo is a grape variety of uncertain origin that came to Trentino during the days of the Venetian Republic. The vineyard is located in Meano. The bunches of grapes, picked directly into the small boxes, remain to dry until early March. In the drying room the air is saturated with its sweet scent as the grape's water gives way to its sugars. This concentration of sweetness and the acidic edge that the variety carries are encapsulated in the precious drops of this ambrosia.

### PRODUCTION AREA

Trentino – Hilly slopes of Meano (Trento - 400 m)

### SOIL TYPE

Sandy

### TRAINING SYSTEM

Pergola trentina

### GRAPE VARIETY

Moscato Giallo 100%

### WINE MAKING METHODE

Harvest by hand with collection in cases, after a thorough selection of the perfectly healthy and well-ripened grapes. They are later placed for drying in a well-ventilated and fresh environment until the beginning of March. In this season, when the grapes have reached a high concentration of sugar, the grapes are gently pressed in the vertical press. The must fermented in steel, sometimes in barriques depending on the year, at low temperatures. The fermentation takes few months due to the sugar concentration and the low temperature (10-12 °C). The high aroma and acidic content contribute to the particular nature of this wine.

### TASTING NOTES

Colour: golden yellow.

Bouquet: aromatic, distinctive, rose and muscat notes.

Palate: intriguing, with a delicate softness, a pleasantly zesty freshness.

**ALCOHOL:** 12,50 %

### FOOD MATCHING

Fruits puffs and desserts. An incredible meditation wine.

### SERVING TEMPERATURE

10-12 °C | 50-53 °F

**BOTTLE SIZE:** 0,5



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