



MONFORT

MONFORT MÜLLER THURGAU TRENINO DOC

The grape variety is made from a cross between Rhine Riesling and Golden Chasselas. It has long been a mainstay of the Cembra Valley in Trentino. This beautiful and evocative valley is marked by steeply sloping terraced vineyards supported by centuries-old dry-stone walls, where the vines take root in porphyry. The cool, alpine environment favors the development of good acidity and a delicate bouquet.

PRODUCTION AREA

Trentino – Foothills with high slopes of Cembra Valley (550-700 m)

SOIL TYPE

Sandy-rocky soils

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Müller Thurgau 100%

WINE MAKING METHODE

Soft pressing followed by the white grape wine-making process with alcoholic fermentation at a supervised temperature. Ageing in stainless steel vats.

TASTING NOTES

Colour: pale yellow with greenish highlights.
Bouquet: intense, flowery with aromatic peach, musk-rose and sage notes.
Palate: dry, fresh, persistent with a fresh acidity.

ALCOHOL: 12,50 %

FOOD MATCHING

Select hors d'oeuvres, pasta dishes, especially with seafood sauces. Also excellent as an aperitif and paired with fish-based main courses.

SERVING TEMPERATURE

10-12 °C | 50-53 °F

BOTTLE SIZE: 0,75



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