



MONFORT

MONFORT PINOT GRIGIO TRENINO DOC

Universally known. Of French origin, it was imported to Trentino in the early 1900s through Germany where it was called “Rülander”. In Trentino the variety has found the ideal conditions to express itself and has become the most important region for this varietal in Italy.

PRODUCTION AREA

Trentino – Well-ventilated foothills of Trento and Vallagarina (until 300 m).

SOIL TYPE

Sandy

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Pinot Grigio 100%

WINE MAKING METHODE

Grapes are pressed in a completely sealed environment then white grape wine-making technique proceeds. Fermentation takes place at a supervised temperature with selected yeast strains.

TASTING NOTES

Colour: pale yellow with copper highlights.
Bouquet: delicate, distinctively fruity, with a hint of ripe pear.
Palate: dry, agreeable, harmonious with a good structure.

ALCOHOL: 12,50 %

FOOD MATCHING

Fish, white meats, thick soups, egg- based dishes.
Excellent as an aperitif. A well balanced and elegant wine.

SERVING TEMPERATURE

10-12 °C | 50-53 °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