



MONFORT

MONFORT PINOT GRIGIO RAMATO VIGNETI DELLE DOLOMITI IGT

Pinot Grigio Ramato is the result of a personal reinterpretation of the classic Pinot Grigio. In the past, the dark skins for the grapes were involuntarily pressed by farmers delivering them in wagons. The weight of a day's work started to lightly macerate and gave the wine a coppery color.

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

Cold maceration for approximately one night in stainless steel press-machine in a completely sealed environment. Then white grape winemaking technique proceeds followed by alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

TASTING NOTES

Colour: blush wine.

Bouquet: intense, fruity and spicy.

It is soft on the palate, agreeable and well balanced.

ALCOHOL: 12,50 %

FOOD MATCHING

Fish, white meats, thick soups, egg- based dishes and pasta. Excellent as an aperitif.

SERVING TEMPERATURE

10 °C | 50 °F

BOTTLE SIZE: 0,75

