



MONFORT

MONFORT PINOT NERO TRENINO DOC

Father of Pinot Blanc and Pinot Gris, Pinot Noir is probably the most prestigious variety in the world. From its grapes are born many great wines in Burgundy and Champagne. Versatile, it manages to merge elegance with capacity for aging. In Trentino, it is adaptive only in a few areas. Monfort's Pinot Nero grapes are grown in a hilly area in Cirè di Pergine in Valsugana.

PRODUCTION AREA

Trentino – Hills of Pergine Valsugana (over 500 m)

SOIL TYPE

Sandy - pebbly

TRAINING SYSTEM

Guyot

GRAPE VARIETY

Pinot Nero 100%

WINE MAKING METHODE

Red-wine fermentation on the skins, malolactic and then refi ning in small French oak barriques for more than one year and then in bottle for further six months.

TASTING NOTES

Colour: ruby-red.

Bouquet: intense and pleasant with sour cherries, raspberries and cranberries following one another on the palate.

Palate: fresh, agreeable, with a long, deep spicy finish.

ALCOHOL: 13,50 %

FOOD MATCHING

White and red meats, roasts in general, fi llet steak, wildfowl and lamb. An elegant and refi ned wine.

SERVING TEMPERATURE

16 °C | 60 °F

BOTTLE SIZE: 0,75

