



MONFORT

SAN LORENZO VIGNETI DELLE DOLOMITI IGT

A wine that is meant to recreate the feeling of staring up at the stars on a late summer night. The ancient varietal originated in France and moved towards Austria and Trentino in the early 1800s. The grapes name is due to the curious feature that the grapes change color around August 10th, feast day of San Lorenzo (Saint Laurent/ Sankt Lorenz/ Saint Laurence).

PRODUCTION AREA

Trentino – Hilly areas of Civezzano, loc. Beta (450 m)

SOIL TYPE

Thin-muddy

TRAINING SYSTEM

Espalier

GRAPE VARIETY

Saint Laurent 100%

WINE MAKING METHODE

Traditional red-grape wine-making technique without the application of carbonic fermentation, followed by refining in stainless steel vats.

TASTING NOTES

Colour: intense red, velvety.
Bouquet: distinctively fruity, subtle, red fruit.
Palate: dry, pleasantly fresh, subtle.

ALCOHOL: 12,00 %

FOOD MATCHING

Light and delicate dishes.
The freshness and aroma are best appreciated while the wine is still young.

SERVING TEMPERATURE

14-16 °C | 57-61 °F

BOTTLE SIZE: 0,75

