



MONFORT

MONFORT LAGREIN TRENINO DOC

Native to the Gries plain in the neighboring province of Bolzano, the grape varietal has long been found also in Trentino. Monfort's Lagrein comes from the sunny hills of Pressano. It is a wild and untamed wine and needs a longer ripening time to give complexity and charm with aging.

PRODUCTION AREA

Trentino – Hilly slopes of Meano (300 m)

SOIL TYPE

Sandy

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Lagrein 100%

WINE MAKING METHODE

Lengthy red-wine fermentation on the skins, malolactic and aging in small French oak casks for 12 months and then in bottle for further 6 months.

TASTING NOTES

Colour: intense red with violet highlights.
Bouquet: distinctively fruity, bringing to mind black fruits of the forest with spicy and chocolate notes.
Palate: agreeable and long-lasting with soft tannins, a good structure and persistence.

ALCOHOL: 13,50 %

FOOD MATCHING

Red meats, cows milk, medium strength cheeses.
This wine has some distinctive characteristics and is particularly recommended with rabbit and wildfowl.

SERVING TEMPERATURE

16-18 °C | 60-64 °F

BOTTLE SIZE: 0,75



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