



MONFORT

MONFORT TEROLDEGO ROTALIANO DOC

Teroldego Rotaliano is unanimously considered the “prince” of Trentino wines. A native grape variety, it takes its name from the Teroldeghe village located in the municipality of Mezzolombardo. The varietal grows best in the alluvial soils of the Noce River known as the Piana Rotaliana. Teroldego represents balanced fruit; versatile and modern.

PRODUCTION AREA

Trentino – Piana Rotaliana (300 m)

SOIL TYPE

Alluvial – muddy

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Teroldego Rotaliano 100%

WINE MAKING METHODE

Traditional red-wine fermentation on the skins, malolactic fermentation and refining partly in oak barrels, then in bottle for some months.

TASTING NOTES

Colour: intense ruby red with purple highlights.
Bouquet: intense, fruity with blackberry and bilberry notes.
Palate: full, warm with a rounded softness.

ALCOHOL: 13,50 %

FOOD MATCHING

Roasted red meats, grilled meats and strongly flavoured cheeses.

SERVING TEMPERATURE

16-18 °C | 60-64 °F

BOTTLE SIZE: 0,75



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