



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

## *Trentino CHARDONNAY Doc*

### **PRODUCTION AREA**

Trentino – Foothills of Meano (Trento) and Cembra Valley in the Municipality of Giovo (until 500 mt).

### **SOIL VARIETY**

Alluvial

### **TRAINING SYSTEM**

Pergola trentina

### **GRAPE VARIETY**

Chardonnay 100%

### **CHARACTERISTICS**

White grape wine-making technique at a supervised temperature, fermented with selected yeasts. Aging in stainless steel tanks.

Subtle pale yellow, a pleasant fruity bouquet with tropical fruit notes, dry in flavour, well-structured, agreeably harmonious.

### **ALCOHOL LEVEL**

13,00 %

### **GASTRONOMIC SUGGESTIONS**

Hors-d'oeuvres, vegetables and fish. Excellent as an aperitif. Ideal with pasta, soups and white meats.

An elegant wine which should be consumed while young, so as to fully appreciate the bouquet enhanced by its acidity.

### **SERVING TEMPERATURE**

10-12°C

Available in cases of 6, 750 ml bottles and  
in cases of 12, 375 ml bottles.

