



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

## *Trentino MÜLLER THURGAU Doc*

### **PRODUCTION AREA**

Trentino – Foothills with high slopes of Cembra Valley (550/700 mt).

### **SOIL VARIETY**

Sandy-rocky soils

### **TRAINING SYSTEM**

Pergola trentina

### **GRAPE VARIETY**

Müller Thurgau 100%

### **CHARACTERISTICS**

Cold maceration. White grape wine-making process with alcoholic fermentation at a supervised temperature. Ageing in stainless steel vats.

Colour: pale yellow with greenish highlights.

Bouquet: intense, flowery with aromatic peach, musk-rose and sage notes.

Palate: dry, fresh, persistent with a fresh acidity.

### **ALCOHOL LEVEL**

12,50 %

### **GASTRONOMIC SUGGESTIONS**

Select hors d'oeuvres, pasta dishes, especially with seafood sauces. Also excellent as an aperitif and paired with fish-based main courses.

### **SERVING TEMPERATURE**

10-12°C

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

