



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

## *Trentino PINOT GRIGIO Doc*

### **PRODUCTION AREA**

Trentino – Well-ventilated foothills of Trento and Lavis (until 300 mt).

### **SOIL VARIETY**

Sandy

### **TRAINING SYSTEM**

Pergola trentina

### **GRAPE VARIETY**

Pinot Grigio 100%

### **VINIFICATION**

Grapes are pressed in a completely sealed environment then white grape wine-making technique proceeds. Fermentation takes place at a supervised temperature with selected yeast strains.

### **ORGANOLEPTIC CHARACTERISTICS**

Colour: pale yellow with copper highlights.

Bouquet: delicate, distinctively fruity, with a hint of ripe pear.

Palate: dry, agreeable, harmonious with a good structure.

### **ALCOHOL LEVEL**

12,50 %

### **GASTRONOMIC SUGGESTIONS**

Fish, white meats, thick soups, egg- based dishes.

Excellent as an aperitif.

A well balanced and elegant wine.

### **SERVING TEMPERATURE**

10-12°C

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

