



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

## *Trentino PINOT NERO Doc*

*Refined in oak casks*

### **PRODUCTION AREA**

Trentino – Hills of Meano (300 mt) and Cirè of Pergine (500 mt).

### **SOIL VARIETY**

Sandy - pebbly

### **TRAINING SYSTEM**

Pergola trentina

### **GRAPE VARIETY**

Pinot Nero 100%

### **CHARACTERISTICS**

Red-wine fermentation on the skins, malolactic and then refining in small French oak barrels for more than one year and then in bottle for further six months.

Colour: ruby-red.

Bouquet: intense and pleasant with sour cherries, raspberries and cranberries following one another on the palate.

Palate: fresh, agreeable, with a long, deep spicy finish.

### **ALCOHOL LEVEL**

13,00 %

### **GASTRONOMIC SUGGESTIONS**

White and red meats, roasts in general, fillet steak, wildfowl and lamb.

An elegant and refined wine.

### **SERVING TEMPERATURE**

18°C

Available in cases of 6, 750 ml bottles.



CANTINE MONFORT S.R.L. - AMMINISTRATORE UNICO

38015 LAVIS - (TN) - ITALIA - VIA CARLO SETTE, 21

TEL. +39.0461.246353 - FAX +39.0461.241043 - WWW.CANTINEMONFORT.IT - INFO@CANTINEMONFORT.IT

C.F. E P.IVA IT 01535680225 - CAP. SOC. 40.000,00 EURO I.V. - REG. IMPRESE DI TRENTO N. 01535680225 - REA N. 143416