



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

***SPUMANTE BRUT***  
***TRENTO DOC***  
***Metodo Classico***

***PRODUCTION AREA***

Trentino – Hilly slopes of Lavis and Meano (300 - 500 mt).

***SOIL VARIETY***

Sandy

***TRAINING SYSTEM***

Pergola trentina

***GRAPE VARIETY***

Chardonnay 80% - Pinot Nero 15% - Pinot Bianco 5%

***CHARACTERISTICS***

Champagne method carried out in accordance with the disciplined process named *Trento Doc Metodo Classico*; refined on the yeasts for 30 months.

Colour: pale yellow.

Bouquet: sharp, intense, fruity.

Palate: dry, full, fragrant, harmonic, well balanced.

Perlage: fine and persistent.

***ALCOHOL LEVEL***

12,50 %

***GASTRONOMIC SUGGESTIONS***

Delightful as an aperitif, a sparkling wine for all dishes.

***SERVING TEMPERATURE***

8-10°C

Available in cases of 6, 750 ml bottles.



CANTINE MONFORT S.R.L. - AMMINISTRATORE UNICO

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