



THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: 100% Chardonnay

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of grapes from vineyards in Trento and Pergine Valsugana

VINEYARD SIZE + ALTITUDE: 2.5 ha. 400-600 m above sea level

AGE OF VINES: Oldest vines up to 60 years.

SOIL: Clay porphyry

FERMENTATION + AGING: First fermentation is temperature controlled in stainless steel. Secondary fermentation in bottle. The wine spends a total of 24 months aging on the lees.

ANNUAL PRODUCTION: 30,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 75 ppm

Filtration agents: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized: Native yeasts



SUSTAINABLE



Cantine Monfort boasts almost 70 years of winemaking experience, starting in 1945. The winery is based in Lavis, a village close to Trento. A traditional, family-run winery founded in 1945 by Giovanni Simoni, Cantine Monfort has four generations of history. The wines are the result of dedication and hard work combined with passion and love, all pillars of the family winery and what they practice daily. Crafted from rigorously selected grapes, the wines express distinctive personality, remarkable elegance and bright aromas. The first bottle of sparkling wine was made in 1985 as an experiment that soon became a lasting commitment. Cantine Monfort dedicates itself passionately to producing Trento-Doc sparkling wines: Brut, Rosé and Riserva bottlings as well as a range of still wines under the Casata Monfort label.



THE STORY

WINERY LOCATION: Lavis, Trento, Italy

HISTORY OF WINE: Lorenzo Simoni crafted his first bottle of Trento DOC sparkling wine in 1985. The winery after 35 years uses the original recipe of this special cuvee.

GRAPES: 75% Chardonnay 25% Pinot Nero

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of vineyard in Trento and Pergine Valsugana

VINEYARD SIZE + ALTITUDE: 25 he. (20 he Chardonnay 5 Pinot Nero 400-600 m above sea level)

AGE OF VINES: Oldest vines up to 30 years.

SOIL: Clay porphyry

FERMENTATION + AGING: First fermentation is temperature controlled in stainless steel. Secondary fermentation in bottle. The wine spends a total of 30 months aging on the lees.

ANNUAL PRODUCTION: 8,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 95 ppm

Filtration agent: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized: Native yeasts



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THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: 100% Pinot Grigio

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of vineyard in Trento and Pergine Valsugana

VINEYARD ALTITUDE: 400-600 m above sea level

AGE OF VINES: Oldest vines up to 50 years.

SOIL: Sandy soil

FERMENTATION + AGING: Grapes are pressed in anaerobic environment, and then fermented in temperature controlled stainless steel tanks.

ADDITIONAL TECHNICAL INFORMATION:

Filtration agents: Crossflow filter
Stabilization agents: Bentonite
Yeast utilized: Native yeasts



S U S T A I N A B L E



SELECTIONS



MONFORT

PINOT GRIGIO

TRENTINO DOC

denominazione di origine controllata

FAMIGLIA SIMONI DAL 1945

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THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: 100% Pinot Nero

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of vineyards among the hills of Pergine Valsugan

VINEYARD SIZE & ALTITUDE: 2 he. 500 m above sea level

AGE OF VINES: Oldest vines up to 25 years.

SOIL: Sand based soil with pebbles

SKIN MACERATION TIME: None

FERMENTATION + AGING: The wine undergoes temperature controlled fermentation on the skins followed by malolactic fermentation in stainless steel tank. The wines then stays in stainless steel for an additional 6 months followed by 10 months in neutral French barriques before bottling.

ANNUAL PRODUCTION: 15,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 57 ppm

Filtration agents: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized - Native yeasts



SUSTAINABLE



MONFORT

PINOT NERO

TRENTINO DOC

denominazione di origine controllata

FAMIGLIA SIMONI DAL 1945

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 THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: 100% Teroldego Rotaliano DOCG

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of vineyards among the hills of Piana Rotaliana

VINEYARD SIZE + ALTITUDE: 2.5 he. 300 m above sea level

AGE OF VINES: Oldest vines up to 60 years.

SOIL: Alluvial based soil

FERMENTATION + AGING: The wine undergoes temperature controlled fermentation on the skins followed by malolactic fermentation in stainless steel tank. The wines then sit in stainless steel for another 6 months prior to bottling. There is no oak aging.

ANNUAL PRODUCTION: 30,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 27 ppm

Filtration agents: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized: Native yeasts .



S U S T A I N A B L E



MONFORT

TEROLDEGO ROTALIANO

DOC

denominazione di origine controllata

FAMIGLIA SIMONI DAL 1945

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 THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: 100% Mueller Thugau

DESIGNATION: Trentino DOC

VINEYARD SOURCES: Selection of vineyards among the hills of Cembra Valley

VINEYARD SIZE + ALTITUDE: 2.5 he. 550-700 m above sea level

SOIL: Sandy rocky soils

FERMENTATION + AGING: The wine undergoes to soft pressing and fermentation typical for white wines. Wine is then aged in stainless steel vats.

ADDITIONAL TECHNICAL INFORMATION:

Filtration agents: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized: Native yeasts



S U S T A I N A B L E

#familywinery #highaltitudewine #Trento



MONFORT

MÜLLER THURGAU

TRENTINO DOC

denominazione di origine controllata

FAMIGLIA SIMONI DAL 1945

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THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: 80% Chardonnay 20% Pinot Nero

DESIGNATION: Trentino DOC

VINEYARD SOURCES: Selection of vineyards among the hills of Trento and Pergine Valsugana

VINEYARD SIZE + ALTITUDE: 2 he. 400-650 m above sea level

AGE OF VINES: Oldest vines up to 50 years.

SOIL: Clay porphyry - sandy

FERMENTATION + AGING: Wine is pressed and fermented in stainless steel tanks. Then it is bottled where secondary fermentation occurs. The wine is then matures on the lees for 64 months. .

ADDITIONAL TECHNICAL INFORMATION:

Filtration agents: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized: Native yeasts



SUSTAINABLE



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LAVIS - TRENTO



THE STORY

WINERY LOCATION: Lavis, Trento, Italy

GRAPES: Valderbara, Veltliner, Vernaza, Nosiola and other varieties

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of vineyards among the foothills of Serso and Viarago (Pergine Valsugana)

VINEYARD SIZE + ALTITUDE: 1.8 he. 550-700 m above sea level

AGE OF VINES: Oldest vines up to 40 years.

SOIL: Sandy and Porous

FERMENTATION + AGING: Wine is softly pressed with the skins remaining. Once removed, the wine is aged in stainless steel and then bottled to maintain its aromatic freshness and acidity

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Crossflow filter

Stabilization agents: Bentonite

Yeast utilized: Native yeasts



SUSTAINABLE

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