



### 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



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.