

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 ta soft pressing and fermentation typical for white wines. Wine is then aged in stainless steel vats.

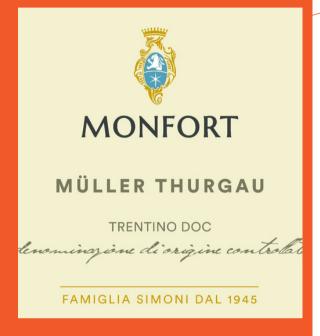
## **ADDITIONAL TECHNICAL INFORMATION:**

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



SUSTAINABLE





Cantine Monfort boasts almost 70 years of winemaking experience, starting in 1945. The winery is based in Lavis, a village close founded in 1945 by Giovanni Simoni, Cantine Monfort has four generations of The wines are the result of dedication and hard work combined with passion and love, all pillars of the family 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.