



 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



MONFORT

MÜLLER THURGAU

TRENTINO DOC

denominazione di origine controllata

FAMIGLIA SIMONI DAL 1945

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.