



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



MONFORT

PINOT GRIGIO

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.