



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

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.