



THE STORY

WINERY LOCATION: Lavis, Trento, Italy

HISTORY OF WINE: Lorenzo Simoni crafted his first bottle of Trento DOC sparkling wine in 1985. The winery after 35 years uses the original recipe of this special cuvee.

GRAPES: 75% Chardonnay 25% Pinot Nero

DESIGNATION: Trento DOC

VINEYARD SOURCES: Selection of vineyard in Trento and Pergine Valsugana

VINEYARD SIZE + ALTITUDE: 25 he. (20 he Chardonnay 5 Pinot Nero 400-600 m above sea level)

AGE OF VINES: Oldest vines up to 30 years.

SOIL: Clay porphyry

FERMENTATION + AGING: First fermentation is temperature controlled in stainless steel. Secondary fermentation in bottle. The wine spends a total of 30 months aging on the lees.

ANNUAL PRODUCTION: 8,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 95 ppm

Filtration agent: 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.