



CASATA**MONFORT**

CHARDONNAY TRENINO DOC

PRODUCTION AREA

Trentino – Foothills of Meano (Trento) and Cembra Valley in the Municipality of Giovo (until 500 m)

SOIL TYPE

Alluvial

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Chardonnay 100%

WINE MAKING METHODE

White grape wine-making technique at a supervised temperature, fermented with selected yeasts. Aging in stainless steel tanks.

TASTING NOTES

Subtle pale yellow, a pleasant fruity bouquet with tropical fruit notes, dry in flavour, well-structured, agreeably harmonious.

ALCOHOL

13,00 %

FOOD MATCHING

Hors-d'oeuvres, vegetables and fish. Excellent as an aperitif. Ideal with pasta, soups and white meats. An elegant wine which should be consumed while young, so as to fully appreciate the bouquet enhanced by its acidity.

SERVING TEMPERATURE

10-12 °C | 50-53 °F

Available in cases of 6 x 750 ml bottles and 12 x 375 ml bottles.

