



CASATA MONFORT

# LAGREIN TRENINO DOC

## PRODUCTION AREA

Trentino – Hilly slopes of Meano (300 m)

## SOIL TYPE

Sandy

## TRAINING SYSTEM

Pergola trentina

## GRAPE VARIETY

Lagrein 100%

## WINE MAKING METHODE

Lengthy red-wine fermentation on the skins, malolactic and aging in small French oak casks for 12 months and then in bottle for further 6 months.

## TASTING NOTES

Colour: intense red with violet highlights.

Bouquet: distinctively fruity, bringing to mind black fruits of the forest with spicy and chocolate notes.

Palate: agreeable and long-lasting with soft tannins, a good structure and persistence.

## ALCOHOL

13,50 %

## FOOD MATCHING

Red meats, cows milk, medium strength cheeses.

This wine has some distinctive characteristics and is particularly recommended with rabbit and wildfowl.

## SERVING TEMPERATURE

16-18 °C | 60-64 °F



Available in cases of 6 x 750 ml bottles.