



CASATA MONFORT

# MÜLLER THURGAU TRENINO DOC

## PRODUCTION AREA

Trentino – Foothills with high slopes of Cembra Valley (550-700 m)

## SOIL TYPE

Sandy-rocky soils

## TRAINING SYSTEM

Pergola trentina

## GRAPE VARIETY

Müller Thurgau 100%

## WINE MAKING METHODE

Soft pressing followed by the white grape wine-making process with alcoholic fermentation at a supervised temperature. Ageing in stainless steel vats.

## TASTING NOTES

Colour: pale yellow with greenish highlights.  
Bouquet: intense, flowery with aromatic peach, musk-rose and sage notes.  
Palate: dry, fresh, persistent with a fresh acidity.

## ALCOHOL

12,50 %

## FOOD MATCHING

Select hors d'oeuvres, pasta dishes, especially with seafood sauces. Also excellent as an aperitif and paired with fish-based main courses.

## SERVING TEMPERATURE

10-12 °C | 50-53 °F

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

