



PRODUCER PROFILE

Estate owned by:

Provincia di Trento

Winemaker: Enrico Paternoster

Total acreage of vine: 153 (62 Ha)

Winery Production: 250,000 bts

Region: **TRENTINO**

MONASTERO

Cabernet Franc Vigneti delle Dolomiti IGT

WINE DESCRIPTION

This wine comes from the Tomasi plot, located in a hilly area at 250 m.a.s.l. upstream of the Agricultural Institute, with a 25-40% slope and western exposure. The soil here is composed of moraine deposit of alluvial terracing, with a discreet active lime content, a deep, reddish brown loamy texture and a medium-low organic matter content. The wines of the Monastero line, mainly single-vineyards, are the result of an oenological project, which was born in 2000 with extreme passion and care to witness the strong vocation of Trentino to produce the finest wines with a great longevity.

TASTING NOTES

Deep ruby red colour. Very elegant, intense and complex on the nose, with fruit aromas of berries and a hint of spices. On the palate the wine is soft, well-rounded, balanced, with a very long finish.

FOOD PAIRING

This is a solidly-built wine, a perfect companion for red meat and game, or to serve with cheeses at the end of the meal.

VINEYARD & PRODUCTION INFO

Vineyard name:	Tomasi
Vineyard size:	1.2 Ha
Soil composition:	Moraine deposit of alluvial terracing, mainly limestone
Training method:	Simple Trentino pergola
Elevation:	250 m a.s.l.
Vines/hectare:	4,900/Ha
Exposure:	West
Age:	25 years (planted in 1993)
Harvest time:	End of September
First vintage:	2000
Production:	3,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Cabernet Franc
Fermentation container:	Stainless steel tanks
Maceration technique:	On the skins for 30 days at 25°C
Type of aging container:	French oak barriques
Length of aging:	15 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14 %
Res. sugar:	0 g/L
Acidity:	5.3 g/L
Dry extract:	30.5 g/L



Sustainable

