

MASO CANTANGHEL

📍 Lavis, Trentino Alto Adige, Italy



ABOUT THE PRODUCER

Small but mighty, Maso Cantanghel is one Trentino's most exciting wine producers, crafting white and red wine with remarkable character and elegance. Young and talented Federico Simoni, currently cultivates 12 hectares in several different vineyards across different terroirs that range from 400 to 800 meters. The Vigna Cantanghel Pinot Nero comes from a single vineyard of limestone situated at an altitude of 500 meters in the field-stone encircled Cantanghel vineyard in the foothills of Lagorai mountains. It is slowly being considered one of Italy's finest examples of elegant Pinot Nero.

[Read more - cantinemonfort.com/?lang=en](https://cantinemonfort.com/?lang=en)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

The winery is certified Organic

TOTAL AREA UNDER VINE

12 Hectares

LOCATION OF VINEYARDS

Lavis, Trento, Cembra, Pergine Valsugana, Civezzano

SOIL DETAILS

Limestone, sand and volcanic rock

GRAPES

Pinot Grigio, Gewurztraminer, Sauvignon, Chardonnay, Pinot Nero



IN THE CELLAR

WINEMAKER

Federico Simoni & Maurizio Iachemet

YEAST UTILIZED

Natural yeasts specifically selected from local surroundings

FILTRATION STABILIZATION

Paper filtration and bentonite stabilization

FERMENTATION & AGING VESSELS

Fermentation and aging takes place in a combination of stainless steel, French and Austrian oak, details differ for each individual wine



ADDITIONAL NOTES

WINEMAKING STYLE

Federico strives to capture the purest single vineyard expressions from each grape variety, looking to the land to speak for itself.

WINES PRODUCED

Pinot Grigio Trentino, Sauvignon Blanc Trentino, Gewurztraminer Trentino Vigna Caselle, Sotsas Vigneti delle Dolomiti, Pinot Nero Trentino, Pinot Nero Trentino Vigna Cantanghel, Taja Preda Vigneti delle Dolomiti

TOTAL PRODUCTION

Depending on the vintage, roughly 60,000 bottles are produced

