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Moncalisse, Civezzano (South Tyrol)

Millesimato Extra Brut Riserva Trento DOC

Vintage	2019
Winemaker	Moncalisse
Region	South Tyrol
Alcohol	12.5% vol.
Grapes	100% Chardonnay

Winemaking

The grapes come from estate vineyards in Seregnano and Civezzano at 550 to 600 metres altitude. The terroir is shaped by porphyric and metamorphic soils, particularly phyllites with quartz inclusions. The cool mountain climate, with pronounced day–night temperature differences and persistent winds, slows ripening and preserves the grapes' aromatic precision. Limited yields and careful hand-harvesting ensure the highest quality. Ageing takes place 80% in stainless steel and 20% in used French barriques, followed by 56 months of bottle ageing on the lees.

Our tasting note

Moncalisse Millesimato presents a bright straw-yellow colour and opens with a fresh, clear bouquet of elderflower, wisteria and acacia. Precise fruit notes of green apple, Williams pear, peach and mirabelle are complemented by subtle exotic hints, alpine herbs and a touch of roasted hazelnut. On the palate, the mousse is fine and creamy, carried by lively freshness and a structured, tension-filled acidity. An elegant, mineral salinity adds depth. The fruity-floral aromas linger on the long finish, accompanied by a discreet, slightly bitter note that gives the wine character.

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Moncalisse



Moncalisse is a young, ambitious winery from Trentino, founded in 2016 by the sisters Julia and Karoline Walch, descendants of the renowned Elena Walch winegrowing family. The estate is located at the foot of Monte Calisio north of Trento, where, at around 600 metres above sea level, ideal conditions prevail for elegant and vibrant Trentodoc sparkling wines. The 12 hectares of vineyards are dedicated to the traditional grape varieties used in Metodo Classico. The altitude, poor mineral soils and pronounced day–night temperature differences give the base wines remarkable freshness, finesse and aromatic clarity. Sustainability, nature-friendly vineyard management and meticulous canopy and fruit work are key pillars of the Moncalisse philosophy. In the cellar, the team follows the traditional bottle-fermentation method with modern precision and extended lees ageing. The wines of Moncalisse are characterised by a taut structure, precise mousse and pronounced minerality. The aim of this young estate is to express the unique Monte Calisio terroir in the glass and craft sparkling wines with elegance, depth and ageing potential. With its clear stylistic vision and commitment to the highest quality, Moncalisse positions itself as one of the most exciting new voices in Trentodoc.

Suitable with

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