

Moncalisse, Civezzano (South Tyrol)

Montis Arcentarie Extra Brut Riserva Trento DOC

Vintage	2017
Winemaker	Moncalisse
Region	South Tyrol
Alcohol	12.5% vol.
Grapes	100% Chardonnay

Winemaking

This Blanc de Blanc, produced in limited quantities, is made from 100% Chardonnay sourced from a historic old-vine parcel in Seregnano/Civezzano (560 m, south-facing). The wine matures on the lees for 80 months, giving it depth, warmth and complexity. Ageing takes place 80% in stainless steel and 20% in used French barriques. The terroir is shaped by calcareous sedimentary rocks and phyllites with quartz inclusions. The cool alpine climate, with pronounced day-night temperature differences, ensures slow ripening and preserves the grapes' aromatic precision.

Our tasting note

Brilliant golden colour. On the nose, delicate floral notes of acacia and white rose meet meadow flowers and Mediterranean herbs. A multilayered fruit bouquet of peach, apricot, medlar and exotic fruits is complemented by grapefruit, herbs and subtle spice. The extended lees ageing adds hints of roasted hazelnuts, almonds and honey. On the palate, the wine is vibrant and precise, carried by a fine, lively mousse. The structure is deep, balanced and defined by mineral tension. The finish reveals chalky minerality and roasted nuts – a conclusion of roundness, length and great finesse.

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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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