

BLANC DE SERS

Blanc de Sers is a wine that recalls the historical connection with Austria. Vines, chestnuts, berry cultivations and fields create a mosaic where man and nature meet. The grapes that come from these terraced vineyards carry an imprint of the terroir and the genius loci of the farmers that tend the vines.

PRODUCTION AREA

Trentino – Foothills of Serso and Viarago (Pergine Valsugana) between 550 and 700 m.

SOIL TYPE

Medium and porous

TRAINING SYSTEM

Espalier

GRAPE VARIETY

Grüner Veltliner, Roter Veltliner, Nosiola

WINE MAKING METHODE

Soft pressing of the grapes to encourage the partial release of aromatic substances from the skins to the must. White grape wine-making process follows.

TASTING NOTES

Colour: straw-coloured tending to golden.
Bouquet and palate: fresh, floral and ripe citrus fruits with a light hint of sage.

ALCOHOL: 12,50 %

FOOD MATCHING

Excellent as an aperitif and with light hors d'oeuvres, fresh-water and salt-water fish, soups and mushrooms.

SERVING TEMPERATURE

10-12 °C | 50-53 °F

BOTTLE SIZE: 0,75

