



MONFORT

BLANC DE SERS BRUT NATURE V.S.Q.

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

Valderbara 40%, Vernaza 40%, Nosiola 20%

WINE MAKING METHODE

Sparkling wine produced in according with Metodo Classico method with twelve months on the lees.

TASTING NOTES

Colour: pale yellow

Bouquet of white flowers and a hint of green apple enhanced by a touch of hay.

Perlage enhances the flavor and length.

ALCOHOL: 12,50 %

DOSAGE: 2 g/l

FOOD MATCHING

Excellent as an aperitif, it goes very well with light appetizers, with dishes based on fresh water fish and seafood, soup and mushrooms.

SERVING TEMPERATURE

8-10 °C | 46-50 °F

BOTTLE SIZE: 0,75

