



CASATAMONFORT

BLANC DE SERS

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, Veltliner, Vernaza, Nosiola and other varieties

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



Available in cases of 6 x 750 ml bottles.