



CESARINI SFORZA
1 6 7 3
Rosé
TRENTODOC

This rare and refined sparkling wine is perfect for the most exclusive and important occasions; it is obtained by processing small batches of Pinot Noir grown in select locations suited to the grape variety in Cembra Valley. It has a delicate antique pink colour in the glass and a very fine and persistent perlage. The first sensations its nose emanates are freshly picked blackberries and blueberries, finishing with a strawberry note. Its palate is rich and silky with notes of dog roses, ripe cherries and marzipan. The Pinot Nero adds a rich flavour in harmony with the wine's savoury and fresh structure.

Grape variety	100% Pinot Nero
Production area	Cembra Valley
Exposure and altitude level	South, southwest; 450-600 m above sea level
Soil composition	Loose river-glacial soil caused by the decomposition of poorly-formed, sandy, porphyritic rocks
Planting method	Guyot, simple Trentino pergola
Density	5,000 plants/ha
Winemaking	Harvested by hand the first ten days of September, soft-pressing of whole grapes, controlled-temperature fermentation in stainless steel tanks, refinement on lees for about 8 months, additional fermentation in bottles; minimum 60 months on lees.

