



1673 ROSÉ

TRENTODOC



For Cesarini Sforza, producing a sparkling wine with the Trentodoc seal is a meticulous art and a vocation at the same time.

Cesarini Sforza 1673 Rosé is born from the processing of very small batches of Pinot Noir coming from the most vocation vineyards of Cembra valley. A rare and refined Metodo Classico, perfect for the most exclusive and refined occasions.

ORGANOLEPTIC FEATURES

In the glass shine the nuances of delicate antique pink, enriched by an aristocratic perlage, very fine and persistent. To the nose the delicate hints of freshly picked blackberries and blueberries intertwine with an intriguing note of strawberry in the finish. The richness and silkiness on the palate are enhanced by notes of rose hips, ripe cherries and marzipan. The complexity of Pinot Noir, harmoniously intertwined with a fresh and savory structure, completes the taste-olfactory picture.

VINE

100% Pinot Noir

PRODUCTION AREA

Cembra valley

EXPOSURE AND ALTITUDE

South, south-west; 450-600 m ASL

SOIL

Loose river-glacial soil caused by the decomposition of poorly-formed, sandy, porphyritic rocks

TRAINING SYSTEM

Guyot, simple Trentino pergola

PLANTING DENSITY

5.000 vines/ha

YIELD

40 hl/ha

VINIFICATION SYSTEM

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.

ANALYSIS:

Alcohol: 12,5% vol

Acidity: 6,4 g/l

Sugars: 3,5 g/l