

AQUILA REALE

RISERVA 2011

TRENTODOC



Since 1734 in Maso Sette Fontane are cultivated grapes of the highest quality. Here

Chardonnay, while admiring the Brenta Dolomites, reaches unique characteristics, with a balance and a personality that few vineyards can obtain: structure and elegance, power and finesse. Characteristics capable of being fully emphasized through a long and patient process, the one of Metodo Classico, where details and nuances take on great importance.

The combination of the cultivation site, the suitability of the vine and the experience and expertise of the winemakers - three generations of the same family - make the final result unique. From this terroir comes Aquila Reale, the Cru of Cesarini Sforza.

ORGANOLEPTIC FEATURES

The straw yellow color with golden hues reflects the freshness and the long life of this vintage. To the nose the sweetness of aromas recalls candied fruit, notes of small pastries confectionery with a slightly citrus fruit. At disgorgement, the topping off is done only with a small quantity of quantity of liqueur d'expédition to respect the typicality of the territory from which the grapes come from. The excellent structure and persistence supported by a pleasing acidity give the sparkling wine great personality and elegance. Power is supported by great finesse and elegance.

VINE

100% Chardonnay

PRODUCTION AREA

Maso Sette Fontane, Adige Valley, Trentino

EXPOSURE AND ALTITUDE

West; 500 m ASL

SOIL

Full of debris, slightly calcareous, not very deep, loamy, sandy, well-drained

TRAINING SYSTEM

Simple Trentino pergola
Organic vineyard

PLANTING DENSITY

4.500 vines/ha

VINIFICATION PROCESS

The grapes are harvested by hand into small containers in the first ten days of September, then pressed whole. Only 50% of the must is selected for the Riserva Aquila Reale and rests in the cellar in small French oak containers. During this period, a large part of the wine carries out the malolactic fermentation. The cuvée is made in late spring, which will rest until the summer awaiting the tirage. It is then the turn of the passing days, months and years to carry out that evolutionary miracle of fragrances, aromas and sensations, which along with a respectful disgorging and another 6 months in bottles before being put on the market, will be exalted in the glass.

YIELD

35 hl/ha (50% in free-run must)

ANALYSIS

Alcohol: 12,5 % vol

Acidity: 6,4 g/l

Sugars: 2,5 g/l