



LE PREMIER BRUT ROSÉ

TRENTODOC



Le Premier Brut Rosé is made from Chardonnay and Pinot Noir grapes grown in the most suitable Trentino plots at an altitude between 300 and 600 m above sea level, in that area geographically limited by the Trento Doc protocol.

The long period of bottle maturation on its lees gives Le Premier Brut Rosé finesse and elegance and elevates its delicate nuances.

ORGANOLEPTIC CHARACTERISTICS

In the glass it has a pink colour reminiscent of the rose that has just bloomed and it enchants with aromas of red fruits and hints of spices.

Silky and elegant, with a fine and persistent perlage, Le Premier Brut Rosé by Cesarini Sforza proudly embodies its territory of origin.

GRAPE VARIETY

Chardonnay and Pinot Noir

PRODUCTION AREA

Hills of Trento Doc

EXPOSURE AND ALTITUDE

South, South-east 300-600 m a.s.l.

SOIL COMPOSITION

Structured, loamy-clayey, deep soils, rich in stones, loose fluvioglacial deposits from the decomposition of porphyritic rocks, some less structured, sandy

VINE TRAINING SYSTEM

Guyot, Simple Trentino pergola

PLANTING DENSITY

4,000 vines/ha

VINIFICATION

Harvested by hand between the end of August and the first ten days of September, soft pressing of the whole grapes. Static decanting of the musts, controlled-temperature fermentation in stainless steel tanks, refined on lees for about 5 months. During the month of February, the cuvée is made, followed by the tirage and then the second fermentation in the bottle with a permanence on the lees of at least 15 months. During disgorgement a small dose of liqueur d'expédition in Brut dosage is added

ALCOHOL CONTENT

12.5% vol