

Aquila Reale

RISERVA

TRENTODOC

The highest-quality grapes have been grown in Maso Sette Fontane since 1734. Here Chardonnay enjoys the Brenta Dolomites and obtains unique characteristics, with a balance and personality that few vineyards can achieve: structure and elegance, strength and finesse. These characteristics can fully exalt themselves through the application of the classic method: a long and patient process where details and nuances take on great importance. The combination of the cultivation site, the variety's vocation and the experience and expertise of the winemakers - three generations of the same family - make the result quite unique. Aquila Reale comes from this terroir, the Cru of Cesarini Sforza.

VINTAGE: 2009

TASTING NOTES: The golden colour is the best introduction to this wine's complex and elegant aromas. The sweetness of the aromas is reminiscent of candied fruit, which accompanies even more rare and intense fragrances. The palate is certainly rich, but also surprisingly deep and salty. A sparkling wine of great personality: charming and elegant with a noble soul.

PRODUCTION AREA: Maso Sette Fontane, Adige Valley, TRENTINO

VARIETY: Chardonnay

VINEYARDS: Maso Sette Fontane is located in Adige Valley just a stone's throw from Cembra Valley in Trentino, on a slight slope facing west at 500 m above sea level. The soil is full of debris, slightly calcareous, not very deep, loamy, sandy, well-drained and planted with the simple Trentino pergola method. The plant density is around 4500 vines/ha. The vineyard is organic.

WINE-MAKING: 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: 6,9 g/l

Sugars: 3,2 g/l

CALIBRATION: Brut

AGEING ON RACKS: 90 months

