



BRUT ROSÉ

TRENTODOC



It is produced from fine Chardonnay and Pinot Noir grapes grown in the most suitable hilly areas surrounding the city of Trento.

A refined, silky and complex Metodo Classico. Cesarini Sforza Brut Rosé is vinified in steel tanks and after the tirage it starts its permanence on yeasts for 24 months. The iridescent color, the clear and fragrant scents and the seductive perlage enhance its finesse and elegance.

Cesarini Sforza Brut Rosé embodies the climate, the altitudes and the essence of its territory of origin.

ORGANOLEPTIC FEATURES

In the glass the color reminds fresh rose and to the nose it is possible to recognize notes of small red fruits, with nuances of spices.

On the palate the savory freshness of Chardonnay and the complex fruit of Pinot Noir give this Metodo Classico unique characteristics of drinkability, silkiness and elegance.

VINE

Chardonnay and Pinot Noir

PRODUCTION AREA

Avisio Hills and Cembra Valley

EXPOSURE AND ALTITUDE

South, south-east; 350-700 m ASL

SOIL

Deep, structured sandy loam with a rich texture of dolomite (Werfen siltstones); some less structured shallow soils of white and grey limestone debris, well drained and porphyritic

HARVESTING PERIOD

End of August - beginning of September

FERMENTATION

100% in stainless steel tanks

MATURATION ON YEASTS

24 months

ALCOHOL

12,5% vol