



BRUT

TRENTODOC



Chardonnay grapes destined to the production of this refined Trentodoc are grown in the vineyard hills facing the city of Trento.

The Metodo Classico applied on this precious wine base forges a harmonious, elegant and complex sparkling wine with an unmistakable style. Cesarini Sforza Brut is vinified in steel tanks and, after the tirage, it begins its maturation on yeasts for 24 months.

The innate elegance, the fine perlage and the inimitable fragrance make Cesarini Sforza Brut a sparkling wine of the highest quality.

ORGANOLEPTIC FEATURES

In the glass it shows a brilliant gold color with a fine and persistent perlage. To the nose it expresses an intense bouquet of citrus fruits and white flowers with sweet hints of cotton candy and croissants. On the palate the sip is exuberant and creamy, supported by a pleasing acidity which gives freshness. Good structure and persistent finish.

VINE

Chardonnay

PRODUCTION AREA

Avisian 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