



1673 RISERVA

TRENTODOC



Produced with the best Chardonnay grapes coming from the most suited vineyards of the Cembra valley, 1673 Riserva embodies one of the best synthesis that Metodo Classico can express and is ambassador of Cesarini Sforza's excellence.

The marked temperature range between day and night, mitigated by the Ora del Garda (wind) that channels into the valley, and the optimal exposure contribute to the perfect ripening of the grapes and the concentration of the typical and precious aromas in the grapes. While the persistent savory and mineral scents recall the soils of fluvio-glacial origin characterized by porphyritic sand, the delicate fruity and floral notes accompany the mind among the slopes of vineyards where the breeze and the sun caress the golden grapes of Chardonnay.

ORGANOLEPTIC FEATURES

A unique Metodo Classico that enhances the vocation of its terroir of origin. The refined precision that unites every phase of production gives life to a refined Trentodoc with an innate balance and gustatory harmony.

Fine and enveloping to the nose, the delicate immediate scents are a prelude to more complex aromas in continuous evolution in the glass. The perlage is elegant and bright. Savory and rich to the palate, with a deep and persistent sip.

VINE

100% Chardonnay

PRODUCTION AREA

Cembra valley

EXPOSURE AND ALTITUDE

South, south-east; 550-670 m ASL

SOIL

Sandy, loose and porphyritic

TRAINING SYSTEM

Simple Trentino pergola

PLANTING DENSITY

5.000 vines/ha

YIELD:

45 hl/ha

VINIFICATION PROCESS

Manual harvesting in early September, soft pressing of whole grapes in a special Marmonier press, static decantation of the must, fermentation at a controlled temperature in stainless steel tanks, ageing on the lees for about 6 months, re-fermentation in the bottle, 70 months on the yeast.

ANALYSIS:

Alcohol: 12,5% vol

Acidity: 6,52 g/l

Sugar: 2,5 g/l