



# 1673 ROSÉ

## TRENTODOC



For Cesarini Sforza, producing a sparkling wine with the Trentodoc seal is a meticulous art and at the same time a vocation.

From the processing of very small batches of Pinot Noir from the most suitable vineyards of the Valle di Cembra, Cesarini Sforza 1673 Rosé is born, a rare and refined Metodo Classico, perfect for the most exclusive occasions.

### ORGANOLEPTIC CHARACTERISTICS

The nuances of delicate old rose shine in the glass, enriched by an aristocratic, very fine and persistent perlage. At the nose, the delicate hints of freshly picked blackberries and blueberries intertwine with an intriguing strawberry note in the finish. Richness and silkiness on the palate are embellished with notes of rosehip, ripe cherry and marzipan. The complexity of the Pinot Noir, harmoniously intertwined with a sapid and fresh structure, completes the taste-olfactory picture.

**GRAPE VARIETY**  
Pinot Noir

**PRODUCTION AREA**  
Cembra Valley

**EXPOSURE AND ALTITUDE**  
South, South-west 450-600 m a.s.l.

**SOIL COMPOSITION**  
Loose fluvioglacial soil originated from the decomposition of poorly-formed, sandy, porphyritic rocks

**VINE TRAINING SYSTEM**  
Guyot, Simple Trentino pergola

**PLANTING DENSITY**  
5,000 vines/ha

**YIELD**  
40 hl/ha

**VINIFICATION**  
Harvested by hand between the end of August and the first ten days of September, soft pressing of the grapes and short maceration in the press to extract the colour. Subsequently, fermentation takes place at a controlled temperature in stainless steel tanks and ageing on lees for about 7 months. Afterwards, the secondary fermentation takes place in the bottle. The rest on the lees is 60 months.

**ALCOHOL CONTENT**  
12.5% vol