

AQUILA REALE

RISERVA 2013

TRENTODOC

A majestic and free flight in the highest and most pristine skies, a powerful and fearless figure shrouded in legend. The Golden Eagle has been synonymous with strength and nobility since the dawn of time. Trentino is its land, the same one where the grapes for Cesarini Sforza sparkling wines are born: Both share the same vigour, the same purity, the same temperament.

From the power of time and great oenological mastery comes the most precious expression of Cesarini Sforza: Aquila Reale Riserva, a Trentodoc with a virtuous and complex structure. Chardonnay, the wine standard bearer of the Cembra Valley, envelops the glass with innate elegance, while aristocratic and graceful bubbles soar towards the sky.

The grapes are grown at Maso Sette Fontane, a suitable cru located at the gates of the Cembra Valley. The vineyard produces bunches of the highest quality thanks to a microclimate kissed by fate: at 500 metres above sea level, overlooking the Brenta Dolomites, it boasts hilly soils rich in dolomite constantly caressed by the breeze of the Ora del Garda, with a marked temperature range that ensures the grapes a perfectly balanced acidity. The Chardonnay develops unique characteristics here, with a balance and personality that few grapes can achieve: structure and elegance, power and finesse.

A synthesis of tradition and foresight, Aquila Reale Riserva testifies to the long journey towards excellence and becomes an emblem of longevity thanks to its ageing of over 90 months, winning the challenge of time and overcoming the sensory limits known so far.



ORGANOLEPTIC CHARACTERISTICS

The straw yellow colour with golden reflections reflects the freshness and durability of this vintage. To the nose, the sweetness of the aromas is reminiscent of candied fruit, notes of small pastries with a slightly citrus finish. At disgorgement, topping up is carried out only with a small amount of liqueur d'expédition to respect the typicality of the territory from which the grapes come. The excellent structure and persistence, supported by a pleasant acidity, give the sparkling wine a strong personality. This power is intertwined with great finesse and elegance.

VINIFICATION

The grapes, harvested by hand in small containers between the end of August and the first ten days of September, are gently pressed whole in a vertical marmonier press and only 50% of the must is selected for the Aquila Riserva. Fermentation takes place mainly in steel and partly in oak barrels, followed by a maturation of at least 7 months in contact with its fine lees. In this period, according to the vintage, malolactic fermentation takes place. In late spring, the cuvée is made while waiting for the tirage, which takes place no earlier than the month of June, followed by at least 90 months of ageing. It will then be the turn of the days, months and years, able to perform that evolutionary miracle of fragrances, aromas and sensations that, with a respectful disgorging and the subsequent 6 months of waiting before the release on the market, will be exalted in the glass.

GRAPE VARIETY

Chardonnay

PRODUCTION AREA

Maso Sette Fontane,
Cembra Valley

EXPOSURE AND ALTITUDE

West; 500 m a.s.l.

SOIL COMPOSITION

Detrital with the presence of stones, slightly calcareous, not very deep, loamy, sandy, well drained

VINE TRAINING SYSTEM

Simple Trentino pergola

Organic vineyard

PLANTING DENSITY

4,000 vines/ha

YIELD

35 hl/ha (50% young must)

ALCOHOL CONTENT

12.5% vol