



CESARINI SFORZA

1673 NOIR NATURE

TRENTODOC

There are only a few areas in the world with the capacity to produce grapes suitable for the production of a sparkling-wine base. In fact, the pedo-climatic characteristics must reach certain fundamental balances that allow the grapes to ripen while maintaining characteristics that are not at all obvious. Acidity, freshness, salinity and correct ageing with low accumulations of sugars: this is only the foundation for being able to apply the classic method. In this context, the possibility of combining areas suitable for classic method production with Pinot Noir grapes is even rarer. And it is here that Cembra Valley demonstrates all its capacity and vocation through the 1673 Noir. A classic method using only Pinot Noir and proposed in an uncalibrated version to express its purest essence, precisely that of Noir Nature.

TASTING NOTES: 1673 Noir Nature splits its expression between elegance and moxie. Its aromas immediately express the fruity hints typical of Pinot Noir grapes. More complex, warm and spicy sensations complete a bouquet where small red fruits, pepper and barley can be recognised. Sipping its delicate but full perlage offers completeness, followed by a deep, sharp palate. Rich in persistence, 1673 NN runs deep and exalts itself to its maximum in its extraordinary saltiness.

PRODUCTION AREA: High Cembra Valley, TRENTO

VARIETY: Pinot Nero (Pinot Noir)

PLANTING METHOD: Guyot, Trentino pergola

VINEYARDS: South-east exposure; 500-600 m above sea level on loamy, sandy, loose ground, rich in porphyry

WINE-MAKING: The grapes are harvested by hand into small containers in the first ten days of September and pressed whole in a *marmonier*. The different selections of Pinot Noir refine with their yeasts and partly carry out malolactic fermentation. The cuvée is made in late spring: an extraordinarily important moment for the quality of the classic method. Before the summer its long passage in bottles begins with the tirage, followed by a second fermentation where the yeasts will accompany the sparkling wine for at least 48 months before the disgorging, to then pass another 3 months in the cellar before marketing.

YIELD: 45 hl/ha (50% in free-run must)

ANALYSIS:

Alcohol: 12.5% vol

Acidity: 6.50

Sugars: <1

CALIBRATION: Brut NATURE

AGEING ON RACKS: 48 months

