



# 1673 NOIR NATURE

TRENTODOC



Only few areas in the world have the pedo-climatic characteristics needed for the cultivation of grapes for the production of a sparkling base wine. In this context, it is even more rare the possibility of crossing areas suitable for the production of a Metodo Classico from pure Pinot Noir grapes.

Cesarini Sforza testifies its sparkling wine vocation and the potential of the Cembra valley with 1673 Noir Nature, a Metodo Classico made exclusively with Pinot Noir grapes and proposed in the non-dosed version, in order to live its purest essence.

## ORGANOLEPTIC FEATURES

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 Noir Nature runs deep and exalts itself to its maximum in its extraordinary saltiness.

## VINE

Pinot Noir

## PRODUCTION AREA

Cembra valley, Trentino

## EXPOSURE AND ALTITUDE

South-East; 500-600 m ASL

## SOIL

Sandy loam soil, loose ground, rich in porphyry

## TRAINING SYSTEM

Guyot, simple Trentino pergola

## YIELD

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

## VINIFICATION PROCESS

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 48 months before the disgorging, to then pass another 3 months in the cellar before marketing.

## ANALYSIS:

Alcohol: 12,5% vol

Acidity: 7,4 g/l

Sugars: < 2