



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. The perlage is shiny and delicate, and the sip is elegant and sharp. 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

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 between end of August and 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. After June its long journey in bottle begins with the tirage, followed by a second fermentation where the yeasts will accompany the sparkling wine for 48 months before the disgorging. The absence of dosage liqueur during disgorging keeps the profile and soul of this Trentodoc unaltered, and can thus authentically express its territory of origin.

ALCOHOL

12,5% vol