



# 1673 NOIR NATURE

TRENTODOC



Only a few areas in the world possess the soil and climatic characteristics necessary for the cultivation of grapes intended for the creation of a sparkling wine base. In this context, it is even rarer to find areas suitable for the production of a Metodo Classico from pure Pinot Noir grapes.

Cesarini Sforza testifies to 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 version without dosage to experience its purest essence.

#### ORGANOLEPTIC CHARACTERISTICS

1673 Noir Nature divides its expression between elegance and boldness. The first sensation at the nose is characterised by immediate fruity scents, typical of Pinot Noir. The bouquet of small red fruit, pepper and barley subsequently evolves into more complex, warm and spicy sensations that complete the olfactory spectrum. The entry into the mouth is characterised by an elegant creaminess and a long, sapid persistence. The fine and delicate perlage completes the profound and distinctive sip.

**GRAPE VARIETY**  
Pinot Noir

**PRODUCTION AREA**  
Cembra Valley

**EXPOSURE AND ALTITUDE**  
South-east 500-600 m a.s.l.

**SOIL COMPOSITION**  
Loose, sandy-loam soil, rich in porphyry

**VINE TRAINING SYSTEM**  
Guyot, Trentino pergola

**YIELD**  
45 hl/ha (50% young must)

**VINIFICATION**  
The grapes are harvested by hand in small containers between the end of August and the first ten days of September and pressed whole in the marmonier press. The different selections of Pinot Noir refine on their own lees and, in part, carry out malolactic fermentation. In late spring, the cuvée is made, a crucial moment that determines the characteristics of the Metodo Classico sparkling wine. After the month of June, the tirage marks the beginning of the long journey in the bottle in which, in addition to the second fermentation, the lees will accompany the sparkling wine for 48 months. The absence of dosage liqueur during disgorgement keeps the profile and soul of this Trentodoc unaltered, which allows it to authentically express its territory of origin.

**ALCOHOL CONTENT**  
12.5% vol