



1673 MILLESIMATO

TRENTODOC



Born from a meticulous selection of the best Chardonnay and Pinot Noir grapes, expertly vinified and blended in full respect of the Metodo Classico, 1673 Millesimato Brut elegantly captures and reflects the essence of its terroir of origin.

A rich and well-balanced cuvée that is the perfect blend of innovation and tradition, typical of Cesarini Sforza's art of producing sparkling wine.

ORGANOLEPTIC CHARACTERISTICS

In the glass, the delicate straw yellow colour shines through enhanced by subtle coppered reflections and a fine, creamy perlage.

The fruity, fragrant notes of the Chardonnay are a prelude to the complex and alluring notes, typical of Pinot Noir.

On the nose, the first sensations are of Golden Delicious apple and white peach, followed by a warm, silky hint of small ripe fruit. The lengthy refinement on the lees reveals a delicate note of crusty bread.

1673 Millesimato is complex and full-bodied, with an elegant and well-balanced finish, accompanied by a pleasant persistent acidity.

GRAPE VARIETY

Chardonnay and Pinot Noir

PRODUCTION AREA

Cembra Valley

EXPOSURE AND ALTITUDE

South, South-east 500-600 m a.s.l.

SOIL COMPOSITION

sandy loam, loose, rich in porphyry

VINE TRAINING SYSTEM

Simple Trentino pergola, guyot

PLANTING DENSITY

5,000 vines/ha

VINIFICATION PROCESS

Harvested by hand between the end of August and the first ten days of September. Subsequent soft pressing of the grapes, static decantation of the musts, temperature-controlled fermentation in stainless steel tanks, then refinement on the lees for over 7 months. Followed by refermentation in the bottle. After the addition of the 'liqueur de tirage' and the second fermentation (foaming stage), the sparkling wine rests in the bottle for 36 months on its lees before disgorging. The dosage occurs with a little amount of liqueur d'expédition (Brut).

ALCOHOL CONTENT

12.5% vol

