



# BRUT ROSÉ

## TRENTODOC



It is made from fine Chardonnay and Pinot Noir grapes grown in the most suitable hilly plots surrounding the city of Trento.

A refined, silky and complex Metodo Classico. Cesarini Sforza Brut Rosé is vinified in steel and after the draught it begins its stay on the lees for 24 months. The iridescent colour, the clear and fragrant scents and the seductive perlage enhance its finesse and elegance.

Cesarini Sforza Brut Rosé encapsulates the climate, altitudes and essence of its territory of origin.

### ORGANOLEPTIC CHARACTERISTICS

In the glass, the colour is reminiscent of fresh roses and to the nose there are recognisable notes of small red fruits, with nuances of spices.

On the palate the sapid freshness of the Chardonnay and the complex fruit of the Pinot Noir give this Metodo Classico unique characteristics of drinkability, silkiness and elegance.

### GRAPE VARIETY

Chardonnay and Pinot Noir

### PRODUCTION AREA

Avisian Hills and Cembra Valley

### EXPOSURE AND ALTITUDE

South, South-east 350-700 m a.s.l.

### SOIL COMPOSITION

Structured, loamy-clayey deep soils, rich in dolomite stones (Werfen siltstones); some less structured shallow soils of white and grey limestone debris, well drained and porphyritic

### HARVESTING PERIOD

From the end of August to the start of September

### FERMENTATION

100% in stainless steel tanks

### MATURATION ON LEES

24 months

### ALCOL CONTENT

12.5% vol

