



BRUT

TRENTODOC



The Chardonnay grapes destined for the production of this refined Trentodoc are grown in the suitable vineyard hills overlooking the Trentino capital.

The Metodo Classico applied on this precious base forges a harmonious, elegant and complex sparkling wine, with an unmistakable style. Cesarini Sforza Brut is vinified in steel tanks and after the tirage it begins its maturation on the lees for 24 months.

The innate elegance, the fine perlage and the inimitable fragrance make Cesarini Sforza Brut a sparkling wine of the highest quality.

ORGANOLEPTIC CHARACTERISTICS
In the glass it has a bright gold colour with a fine and persistent perlage. To the nose, it expresses an intense bouquet of citrus fruits and white flowers with sweet notes of candyfloss and brioches. On the palate the sip is exuberant and creamy, supported by a pleasant acidity that gives freshness. Of good structure and with a persistent finish.

GRAPE VARIETY
Chardonnay

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

ALCOHOL CONTENT
12.5% vol