



CESARINI SFORZA
TRENTO

TRENTODOC®

the winery

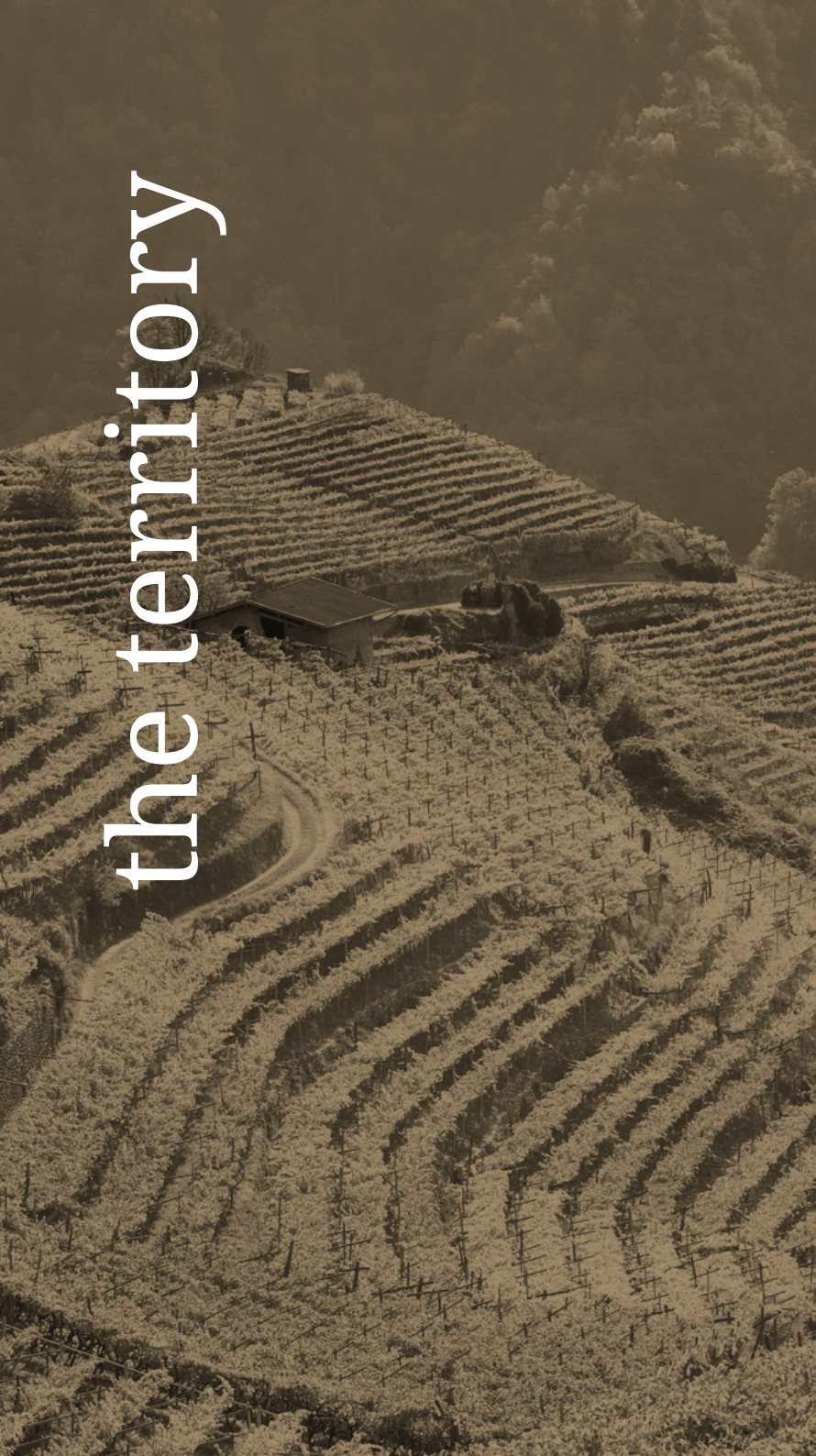


From Parma, where it was active in the ducal government, the Cesarini Sforza family moved to the then Bishopric of Trento, where one of its members, Count Filippo, was to become Mayor of Trento. In the predominantly agricultural economy of that era it was customary for noble families like the Cesarini Sforza to hold and cultivate productive land and, in wine-producing regions such as Trentino, maintain valuable vineyards that allowed them to produce superior wines.

In 1974, reviving this ancient legacy, Lamberto Cesarini Sforza and a few of his friends founded the Cesarini Sforza Winery with the aim of producing superior sparkling wines that would

win them recognition in Trentino and throughout the nation. Judicious selection of vineyards and grapes, processed in traditional style, and meticulous soil management were the key to the excellence of the Cesarini Sforza Metodo Classico, which soon won prominence in the world of Trentino and Italian sparkling wines under the banner of the family's royal eagle symbol. The first Cesarini Sforza Spumante Metodo Classico was produced in 1976, while the Rosé Metodo Classico, produced from Pinot Nero grapes grown on the slopes of the Cembra Valley, first appeared in 1985, to be followed in 1986 by the first Riserva Aquila Reale, produced entirely from Chardonnay grapes grown at altitudes of over 500 metres.

the territory



The territory, where the grapes used to make Cesarini Sforza sparkling wines originate, is a perfect mosaic of vineyards in the finest areas of Trentino. A collage that makes it possible to combine the elegant productions of the Alta Valle di Cembra with the complex structure of the grapes of Meano and Cortesano, the balanced productions of

Sorni and the Pressano hills with the characteristic vineyards above the city of Trento and on the hills of Besagno: land, altitudes (300-600 m above sea level), microclimates and vine training techniques that are all different, allowing the creation of a unique style and great personality, expression of the quality of the brand.

metodo classico

TRENTODOC

Known in Italy as Metodo Classico (Classic Method), it is the oldest and most noble method for the production of sparkling wines, involving a second fermentation in the bottle. A method of outstanding charm, the result of a long and meticulous production process, which requires expert hands and great passion.

Trentino combines this with the peculiarities of a territory that is unique, capable of forging sparkling wines of extreme finesse and elegance, under the Trentodoc seal.

CLASSICO

TRENTODOC



Cesarini Sforza Classico Brut

Elegant and harmonious Trentodoc, aged on lees for at least 24 months. Bright gold in colour, with a fine perlage and an intense bouquet of citrus and white flowers. The palate is explosive yet creamy, with a complex structure and persistent finish.

GRAPE	Chardonnay
ALCOHOL	12,5% vol
TYPE	Brut
PRODUCTION ZONE	Avisiane Hills



Cesarini Sforza Classico Brut Rosé

Elegant and balanced Trentodoc, aged on lees for at least 24 months. The colour is reminiscent of fresh roses and the nose is filled with red berries with hints of spice. The palate features all the savoury crispness of Chardonnay with the fruit of Pinot Nero, making it very drinkable, silky smooth and elegant.

GRAPE	Chardonnay and Pinot Nero
ALCOHOL	12,5% vol
TYPE	Brut
PRODUCTION ZONE	Avisiane Hills

1673

TRENTODOC



Cesarini Sforza 1673 Riserva

Elegant and complex Trentodoc, aged on lees for at least 60 months. Deep yellow in colour with golden highlights and a very fine and persistent perlage, it is fine but complex in the nose, with scents of almond and crusty bread. Rich, caressing and creamy on the palate. Persistent and velvety.

GRAPE	Chardonnay
ALCOHOL	12,5% vol
TYPE	Extrabrut
PRODUCTION ZONE	Alta Valle di Cembra



Cesarini Sforza 1673 Rosé

Elegant and refined Trentodoc, aged on lees for at least 60 months. Delicate old rose in colour with a very fine and persistent perlage, it fills the nose with scents of freshly picked blackberries and blueberries, accompanied by a strawberry note in the finish. It is rich and silky on the palate, with notes of dog rose, ripe cherry and marzipan.

GRAPE	Pinot Nero
ALCOHOL	12,5% vol
TYPE	Brut
PRODUCTION ZONE	Valle di Cembra



Cesarini Sforza 1673 Noir Nature

Elegant but determined Trentodoc, aged on lees for at least 48 months. Golden yellow in colour, the nose is filled with fruity scents typical of Pinot Nero grapes. Complex, warm and spicy sensations complete a bouquet of easily recognisable red berries, pepper and barley. Sipping the delicate but tight perlage, the mouthfeel deep and incisive. Richly persistent with an extraordinary saline component.

GRAPE	Pinot Nero
ALCOHOL	12,5% vol
TYPE	Pas Dosé
PRODUCTION ZONE	Alta Valle di Cembra

AQUILA REALE

TRENTODOC



Cesarini Sforza Aquila Reale Riserva

The peak of Cesarini Sforza's Trentodoc production, aged on lees for at least 90 months. Golden yellow in colour, with a complex and elegant bouquet. The sweetness of the aromas is reminiscent of candied fruit, accompanying even rarer and more intense scents. The palate is rich and surprisingly deep and savoury.

GRAPE	Chardonnay
ALCOHOL	12,5% vol
TYPE	Brut
PRODUCTION ZONE	Maso Sette Fontane, Valle di Cembra



