

Cesarini Sforza

*Classico Trentodoc Brut*



The fruit for this wine is sourced from three regions in Trentino: Colline Avisiane (in the north of Trento), Valle di Cembra, and Valsugana. Fermented initially in stainless steel tanks and then followed by a secondary fermentation in bottle as per Metodo Classico requirements. The wine rests on the lees for 24-30 months before disgorgement.

Grape varieties : Chardonnay

Altitude : 350m - 700m ASL

Vineyard age : 20-25 years old

Grape yield : 10 tons per hectare

Exposure : South/Southeast

Soil : Loamy-sandy soil with pockets of limestone and porphyric soil.

Dosage at disgorgement : 5 g/l

Bottle fermentation on the lees : 24-30 months

Alcohol : 12.5%

Tasting notes :

Bright golden color with a fine perlage. An intense bouquet of citrus and white flowers with a sweet scent of cotton candy and pastries. Exuberant and creamy on the palate with a complex and persistent finish.

Press Notes

AG Vinous

NV (2024) 91 points

Wine Enthusiast

NV (2024) 91 points

