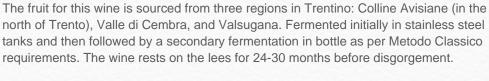


Cesarini Sforza

Classico Trentodoc Brut





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

Wine Spectator

NV 90 points

AG Vinous

NV (2024) 91 points

Wine Enthusiast

NV (2024) 91 points

