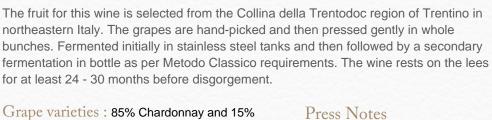


Cesarini Sforza

Classico Trentodoc Rosé Brut





Pinot Noir

Altitude: 450m - 700m ASL

Vineyard age: 20-25 years old

Grape yield: 10 tons per hectare

Exposure: South/Southeast

Soil: Deep, stony soil structure with some clay and loose porphyric rock and sand on the surface.

Dosage at disgorgement: 5 g/l

Bottle fermentation on the lees: From 24 -

30 months

Alcohol: 12.5%

Tasting notes:

Pale pink in color with a bouquet of red fruit and a hint of spice on the nose. On the palate, the combination of the Chardonnay's freshness and vitality matched with the complexity of the Pinot Noir creates a sense of approachability and elegance. The blend is balanced and complete.

AG Vinous

NV (2024) 90 points

