

Cesarini Sforza

Classico Trentodoc Rosé Brut



The fruit for this wine is selected from the Collina della Trentodoc region of Trentino in northeastern Italy. The grapes are hand-picked and then pressed gently in whole bunches. 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 at least 24 - 30 months before disgorgement.

Grape varieties : 85% Chardonnay and 15% 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.

Press Notes

AG Vinous

NV (2024)

90 points

