

Cesarini Sforza

1673 Extra Brut Trentodoc Riserva Brut



Riserva 1673 commemorates the origins of the Cesarini Sforza dynasty, created by the marriage of Duchess Teresa Livia Cesarini, last descendant of the noble Roman family, and the intriguing and sophisticated Federico Sforza di Santa Fiora, a member of the Tuscany branch of the great Sforza family.

Made with choice Chardonnay grapes, grown in selected upland vineyards of the Cembra Valley, Riserva 1673 is the highly esteemed ambassador of Cesarini Sforza quality. Wide temperature variations from day to night combine with ideal sunshine levels to produce the characteristic and highly prized fruity aromas. The deep, sandy porphyritic soil produces an enviable flavour and a long-lasting minerality. Manual harvesting, transfer of the grapes to small vessels, soft pressing and a precisely controlled production process allow us to obtain a unique product with the balance and innate harmony of taste typical of metodo classico Trentodoc.

Manual harvesting in early September, soft pressing of whole grapes in a special Marmonier press, static decantation of the must, fermentation at a controlled temperature in stainless steel tanks, ageing on the lees for about 6 months, re-fermentation in the bottle, at least 60 months on the yeast.

Grape varieties : 100% Chardonnay

Altitude : 550 - 670m ASL

Vineyard age : 20-25 years old

Grape yield : 10 tons per hectare

Exposure : South/Southwest

Soil : Sandy, loose, rich in porphyry

Dosage at disgorgement : 3 g/l

Bottle fermentation on the lees : 60 months

Alcohol : 12.5%

Tasting notes :

Sophisticated to the nose and rich on the palate, this wine is one of the many outstanding examples of the excellence of Trentino wine production.

Press Notes

Wine Spectator

2009 92 points

Wine Enthusiast

2010 91 points

2010 91 points

2008 90 points

Gambero Rosso

2011

