

Cesarini Sforza

*Aquila Reale Riserva Brut*



The high grapes have been grown in Maso Sette Fontane since 1734. Here Chardonnay enjoys the Brenta Dolomites and obtains unique characteristics, with a balance and personality that few vineyards can achieve: structure and elegance, strength and finesse.

The grapes are harvested by hand into small containers in the first ten days of September, then pressed whole. Only 50% of the must is selected for the Riserva Aquila Reale and rests in the cellar in small steel tanks on lees and small French oak containers. During this period, a large part of the wine carries out the malolactic fermentation. The cuvée is made in late spring, which will rest until the summer awaiting the tirage. Aquila Reale ages for 90 months on the lees and is vintage dated.

Grape varieties : Chardonnay

Altitude : 500 A.S.L.

Vineyard age : 35 years old

Grape yield : 35 hl/hc

Exposure : West

Soil : Slightly calcareous with shallow loam and sand soils

Dosage at disgorgement : 4 g/l

Bottle fermentation on the lees : Metodo Classico

Alcohol : 12.5%

Acidity : 7.25

Tasting notes :

The golden color is the best introduction to this wine's complex and elegant aromas. Aromatics of candied fruit, toast, minerals, and intense fragrances. The palate is rich, deep, and salty.

Press Notes

AG Vinous

2012

90 points

Gambero Rosso

2009

