

Cesarini Sforza

Classico Trentodoc Brut

The fruit for this wine is sourced from three regions in Trentino: Colline Avisiane (in the north of Trento), Valle di Cembra, and Valsugana. 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 24-30 months before disgorgement.



Grape varieties Chardonnay

Altitude 350m - 700m ASL

Soil Loamy-sandy soil with pockets of limestone and porphyric soil.

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.

Banville
Wine Merchants

www.banvillewine.com

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