

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

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

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.

Banville

Wine Merchants

www.banvillewine.com

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