

Cesarini Sforza

1673 Extra Brut Trentodoc Riserva Brut

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

Soil Sandy, loose, rich in porphyry

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.

Banville
Wine Merchants

www.banvillewine.com

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