



VAL DI CEMBRA

# Cesarini Sforza

TRENTINO



In 1974 **Count Lamberto Cesarini Sforza** founded this estate in Val di Cembra. In a region now widely celebrated for the quality and character of its sparkling wines, the *metodo classico* tradition began here only recently, although this was one of the first regions outside Champagne to attain official sparkling wine certification. Trento received DOC status in 1993, and the Trentodoc regional trademark was created in 2007.

In the **Collina della Trentodoc** region of Trentino in northeastern Italy, Val di Cembra boasts fertile soils and sunny hillsides ideal for growing fruit for sparkling wine. The higher altitudes are excellent for cultivating white grape varieties, ensuring healthy acidity and providing wide temperature variation from day to night, encouraging chemical complexity as the fruit develops and ripens.

One of Italy's most celebrated sparkling wine professionals, **Giorgia Brugnara** makes the wines at Cesarini Sforza, contributing in profound ways to the awesome precision and consistent beauty of these wines.



## BRUT CLASSICO *Trentodoc*

**Chardonnay** from 3 quite different subregions of Trentino: Colline Avisiane (in the north), Valle di Cembra, and Valsugana. Fermented in stainless steel tanks, followed by secondary fermentation in bottle (per Metodo Classico requirements). The wine rests on the lees for 24-36 months before disgorgement. Grown in loamy-sandy soil with pockets of limestone and porphyric soil, the vines enjoy South/Southeast exposure at altitudes of 1000-2100 feet.

*Bright gold with fine perlage; intense citrus and white flower bouquet with scents of cotton candy and pastries; exuberant and creamy palate with a complex and persistent finish.*

## BRUT ROSÉ CLASSICO *Trentodoc*

85% **Chardonnay** and 15% **Pinot Noir** grown at altitudes of 1300-2100 feet, hand-picked and then pressed gently in whole bunches. Fermented in stainless before a secondary fermentation in bottle, where the wine rests on its lees for 24-36 months prior to disgorgement. Soils are deep and stony with some clay and loose porphyric rock and sand at the surface.

*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.*

*Thank you for your time and for your interest in Connoisseur Wines.*

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