

# Cesarini Sforza Brut

## THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Trento

CEPAGE: 100% Chardonnay

WINEMAKING: Fermented initially in steel tanks and then a secondary fermentation in bottle as per Metodo Classico requirements.

ALCOHOL BY VOLUME: 12.5%

AGING: 24-36 months on lees

## THE STORY

### Key Highlights

- Founded in 1974 in Val di Cembra—a pioneering estate in one of Italy's top terroirs for sparkling wine
- High-altitude (up to 1000 m) terraced vineyards on red porphyric soils—delivering freshness, minerality, and aromatic intensity
- Metodo Classico Trentodoc with native yeast fermentations—ensuring authenticity, complexity, and a true expression of place

## THE ADJECTIVES

OVERALL: Intensely aromatic & complex

AROMAS / FLAVORS: Citrus and white flowers with a sweet scent of cotton candy and pastries

MOUTHFEEL: Exuberant & creamy

## THE SELLING POINTS

AWARDS: 91pts Vinous

SUSTAINABILITY: Vegan, Sustainable In Practice

