



# Cesarini Sforza Brut “Metodo Classico”



**Varietal:** 100% Chardonnay

**Elevation:** West, South-West; 220 m ASL

**Production:** btls

**Soil:**

**Residual Sugar:** gr / liter

**ph:**

**Acidity:** gr / liter

**Alcohol %:** 12.5

**Vintage:** N.V



**Tasting Notes:** 100% Chardonnay. Straw yellow color with greenish tints and a thin and elegant perlage are its distinctive notes, along with the light foam that forms during the pouring, but that fades quickly. Very aromatic, shows on the nose the yeasts and wildflowers, plus a persistent mineral note. It is a Brut, dry, which warm up your palate a little bit. The finish is distinguished by a freshness, a minerality and sour note that keeps this wine developing for a long time in your mouth.

**Aging:** matures at least 18 months on the lees. Although most in steel, only a 10% goes in wood.

**Winemaking:**

**Food Pairing :** Grilled fish or with Tagliolini all' Astice.

**Accolades**

2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)