



CANTINA D'ISERA

Cantina d'Isera 1907 Brut

Trento • D.O.C.

1907 Brut is Trento doc cuvèe of Cantina d'Isera that best represents the expression of our territory. Born exclusively from the squeezing of Chardonnay grapes harvested from the vineyards cultivated with pergola or espalier method by our partner wine makers, on the hills of Isera, between 350 and 600 metres above sea level. After aging in the bottle for at least 30 months, the wine is ready to leave the Cellar.

Vine: 100% Chardonnay

Production area: upper hills of Isera

Exposure and altitude: EST, 350 - 600 mt s.l.m.

Soil composition: of contact terrace layout and glacial origin, mainly consisting of gravel and mostly limy sands. The texture is between loamy and loamy-sandy. Draining is good and tendentially rapid.

Training system: Pergola Semplice Trentina - Guyot

Plantation density: 5.000 ceppi/ha

Vinification: manual harvesting of the grapes in mid-September. White vinification with soft pressing of the grapes and subsequent fermentation in steel and barrel. Partial malolactic fermentation.

Draught: after a least six months of aging with yeasts in the cellar, the bottle fermentation takes place. A long aging period with yeasts in the bottle follows.

Disgorgement: fill-up is carried out by fully respecting the character and expression of this cuvèe with about 4 g/l of residual sugar.

