



CANTINA D'ISERA

Cantina d'Isera 1907 Extra Brut

Trento • D.O.C.

1907 Extra Brut is one of the most precious jewels of Trento doc cuvèe of Cantina d'Isera. 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 highest hills of Isera, between 500 and 600 metres above sea level. After aging in the bottle for at least 40 months, the wine is ready to leave the Cellar. Synthesis of elegance and freshness, it represents the essence of Chardonnay produced on the slopes of these mountains.

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- Vine:** 100% Chardonnay
Production area: upper hills of Isera
Exposure and altitude: EST, 500 - 600 mt s.l.m.
Soil composition: consisting of glacial deposits of various origin:
 - mainly carbonatic with basalt compounds and local basalt. The soil is tendentially deep, with loamy-sandy limy texture, and diffused skeleton
 - mainly consisting of gravel and mostly limy sands. The texture is between loamy and loamy-sandy.**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 1 g/l of residual sugar.

