



CANTINA D'ISERA

Cantina d'Isera 1907 Riserva

Trento • D.O.C.

1907 Riserva is the finest Trento doc cuvée 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. The significant thermal change between day and night, the clear air and luminosity at high level ensure the accumulation of the typical Chardonnay aromas in the grapes, a natural concentration of acidity and the ideal taste that retains over time. After aging in the bottle for at least 50 months, the wine is ready to leave the Cellar. After a year from disgorgement, it is able to appease the long wait.

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 cuvée with about 3.5 g/l of residual sugar.

