



CESCONI

PROFILE

Perched high above Trento on banks of the Adige River is the hill of Pressano. In these rugged Alpine surroundings, the Cesconi family tends their vineyards planted to both red and white grapes. The current proprietors can trace their family roots back to the 17th century, and building on more than two centuries of cultivating and producing wine in Trentino, the four Cesconi brothers - Lorenzo, Roberto, Alexander and Franco - as well as their father Paul, continue the family tradition. The family has a deep appreciation and respect for the achievements of their ancestors, however, they seek to build on this history by perfecting the traditional practices of the Domaine. To that end, the brothers work entirely organically in the vineyards and continue to move towards biodynamic methods.

Ian d'Agata writes in Vinous of the 2015 vintage: "Bright straw-green. Green apple and hazelnut on the nose. Then very fresh and clean, with building creaminess on the fresh easygoing finish and similar flavors to the aromas. Lovely, very pure, and precise. The grapes are picked and put in a fridge to lower their temperature to 5-10°C, then they are warmed naturally within the cellar so as to set off the fermentation. Vinification is in stainless steel, and the wine is aged in acacia barrels for 8-9 months. Only 12% alcohol and lots of flavor. Well done, from the master of the Nosiola variety in Trentino." (91 points)



SPECIFICATIONS

Wine: Nosiola

Varietals: 100% Nosiola

Appellation: Vigneti Delle Dolomiti IGT

Location: Trentino - Prabi vineyard, 500 meters above sea level

Exposure: West

Production: 10,000 bottles

Soil: Dolomia gravel and sand

Vineyard Age: 30 years

Pruning: Pergola Semplice

Harvest: Manual

Agricultural Method: Certified Organic (Siquria) 

Vinification: Grapes are partially destemmed and macerated for 4-5 days. Natural yeast fermentation in stainless steel tank and acacia cask. Matured on the lees for about nine months.

Tasting Note: Structured and aromatic, full of fresh pears and a hint of citrus, balanced delicately on the palate with lively minerality and an ever-so-subtle almond undertone. Serve as an aperitivo – also ideal with any seafood.

Alcohol: 12%

Residual Sugar: 1.0 g/l

Acidity: 5.3%



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