



## FERRARI PERLÉ ROSÉ

A Rosé vintage obtained from Pinot Noir grapes (80%) processed with rosé vinification and Chardonnay grapes (20%) coming from the Lunelli family vineyards located on the slopes of the Trentino mountains. After a long bottle aging, it is characterized by a delicate antique rose colour, an intense aroma with prevalent notes of small fruits and an elegant and velvety taste.

### Vintage 2005

The vegetative season began about a week later than normal. The year continued with high temperatures until the middle of August, when abundant rainfall brought them back to average seasonal values causing pronounced temperature changes which are excellent for the correct ripening of the grapes. The harvesting of the grapes for sparkling wines began on 24th August and ended on 23rd September. The quantity of grapes produced was 10% lower than average. The quality was very good, and the pronounced temperature changes mentioned before in particular guaranteed the right balance between acidity and sugars as well as an optimal aromatic concentration.

### Tasting Notes

An antique rose coloured sparkling wine, dense and intriguing, with a rich and continuous fizz.

To the nose it envelops the drinker with hints of raspberry and wild strawberry with an undertone of breadcrust which combine wonderfully together in the olfactory system.

In the mouth it is soft and fascinating with a very special vinosity which captivates owing to its discretion and personality which make this wine truly incomparable. The closing notes are persistent and creamy with an enviable taste-aroma rapport.

A thoroughbred Ferrari, a rosé where lightness and full body are the protagonists of a concert of unique sensations in the national panorama of sparkling wines.