



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 2006

2006 was extraordinary for the Trentodoc grapes. A late winter delayed for almost two weeks the beginning of the growth cycle, but a late spring and exceptionally hot and dry early summer made it possible to recover some of the delay at the beginning of the year. In August, heavy rainfall restored water supply and simultaneously brought on a cooler climate. This year the Pinot Noir and the Chardonnay grapes were particularly healthy and well-balanced. The

Chardonnay harvest started at the end of August while the Pinot Noir harvest started on September 6th and favorable weather preserved the optimal quality of grapes.

Tasting Notes

The year 2006 offers us a Ferrari Perlé Rosé extremely complex and elegant, specially adapted to accompany important dishes and fine traditional Italian culinary products.

It has an antique rose color tending to copper.

At the nose it is full and intense: scents of red berries and citrus fruits blend well with remarkable freshness.

On the palate, very elegantly it asserts a refined minerality accompanied by a creamy soft and dense perlage. The typical footprint of a Pinot Noir with sweet and fruity aftertaste is well balanced by an acidity that gives impetus to the ending, leaving the mouth clean. A very seductive Rosé that repeatedly calls you back to the glass.