

FERRARI BRUT

The historic wine of Ferrari and a manifesto for the perfect combination of Trentino's terroir with Chardonnay grapes.

denomination	TRENTODOC
grapes	100% Chardonnay, picked by hand between the end of August and the beginning of September
length of ageing	At least 24 months on the yeasts, selected from among our own strains.
production zone	Various communes in the Val d'Adige, the Val di Cembra and the Valle dei Laghi, in vineyards with south-eastern and south-western exposures on the slopes of the mountains of Trentino.
alcohol level	12.5% vol.
sizes available	0.375L ; 0.75L ; 1.5L
first year of production	1902

TASTING NOTES

appearance	A lively straw yellow with faint greenish highlights. Fine and persistent perlage.
nose	Fresh and intense, with a broad fruity note of ripe Golden Delicious apples and wild flowers, underpinned by a delicate scent of yeast.
palate	Harmonious and well-balanced, with an attractive undertone of ripe fruit and hints of crusty bread.

