



# FERRARI

TRENTO 1902

## FERRARI BRUT NV

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

<b>Denomination</b>	TRENTODOC
<b>grapes</b>	100% Chardonnay, picked by hand between the end of August and the beginning of September.
<b>length of ageing</b>	At least 20 months on the yeasts, selected from among our own strains.
<b>production zone</b>	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.
<b>alcohol level</b>	12.5% vol.
<b>sizes available</b>	0,375L ; 0,75L ; 1,5L
<b>first year of production</b>	1902

## TASTING NOTES

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

