



**FERRARI**  
TRENTO 1902

## FERRARI DEMI-SEC NV

This sweetish Trentodoc is ideal for drinking at the end of a meal and to accompany dessert.

<b>Denomination</b>	TRENTODOC
<b>grapes</b>	100% Chardonnay grapes, picked by hand between the end of August and the beginning of September.
<b>length of ageing</b>	Aged for an average of 24 months on lees, with yeasts selected from our own strains
<b>production zone</b>	Various communes in the Val d'Adige, Val di Cembra and 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>	0,75L
<b>first year of production</b>	1992

## TASTING NOTES

<b>appearance</b>	Intense straw yellow, with persistent perlage.
<b>nose</b>	Fresh, with a broad fruity note of ripe Golden Delicious apples and wild flowers, accompanied by a subtle scent of yeast.
<b>palate</b>	Clean and well-balanced, with an appealing flavor of ripe fruit and hints of crusty bread, in addition to a marked roundedness deriving from the higher sugar level.





**FERRARI**

TRENTO 1902

