



FERRARI
TRENTO 1902

FERRARI MAXIMUM BLANC DE BLANCS NV

A Trentodoc with great personality, characterized by freshness, fragrance and finesse: it is designed for the restaurant sector and other high-quality venues.

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| Denomination | TRENTODOC |
| grapes | A strict selection of 100% Chardonnay grapes, Picked by hand in the first half of September. |
| length of ageing | Aged for an average of 30 months on lees, with yeasts selected from our own strains |
| production zone | Vineyards on the slopes of the mountains of Trentino, at 300-600 meters above sea level, with south-eastern and south-western exposures. |
| alcohol level | 12.5% vol. |
| sizes available | 0,375L ; 0,75L ; 1,5L |
| first year of production | 1991 |

TASTING NOTES

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| appearance | Brilliant straw yellow. |
| nose | Very intense, with notes of ripe fruit along with hints of crusty bread and hazelnuts. |
| palate | Fresh and with great finesse, making it moreish and satisfying to drink. The finish offers nuances of citrus fruits and mineral sensations. |

