



**FERRARI**  
TRENTO 1902

## FERRARI MAXIMUM DEMI-SEC NV

A rounded and creamy Trentodoc, it is particularly suitable for the end of a meal, or with desserts. Perfect for restaurants.

|                                 |  |
|---------------------------------|--|
| <b>Denomination</b>             | TRENTODOC  |
| <b>grapes</b>                   | A strict selection of 100% Chardonnay grapes, picked by hand in the first half of September.                               |
| <b>length of ageing</b>         | Aged for more than 36 months on lees, with yeasts selected from our own strains  |
| <b>production zone</b>          | Vineyards on the slopes of the mountains of Trentino, at 300-700 meters above sea level, facing south-east and south-west. |
| <b>alcohol level</b>            | 12.5% vol.   |
| <b>sizes available</b>          | 0,75L  |
| <b>first year of production</b> | 1999   |

## TASTING NOTES

|                   |  |
|-------------------|--|
| <b>appearance</b> | Deep straw yellow.   |
| <b>nose</b>       | Richly aromatic, it offers sensations of exotic fruit, custard and almond biscuits.  |
| <b>palate</b>     | Rounded and creamy. There is a vein of sweetness in the aftertaste, reminiscent of ripe yellow-fleshed fruit along with a hint of vanilla, which is counterbalanced by attractively fresh acidity. |

