



**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>	Over 30 months on the yeasts, selected from among 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





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counterbalanced by attractively fresh  
acidity.