



FERRARI PERLÉ ROSÉ RISERVA 2007 TRENTODOC

A Rosé vintage obtained from Pinot Noir grapes (80%) processed with rosé vinification and Chardonnay grapes (20%) coming from the Lunelli family vineyards located on the slopes of the Trentino mountains. After a long bottle aging, it is characterized by a delicate antique rose colour, an intense aroma with prevalent notes of small fruits and an elegant and velvety taste.

Vintage 2007

The autumn and winter had very mild temperatures and very little rain, with no snow. The temperatures were consistently above the average for the period even in spring time which caused an early start of the vegetative cycle with budding 15 days early. In late May began a cool and rainy period, which lasted until the summer, but did not require special treatments of thinning, because the vineyards had a very good growth balance. The bunches of grapes were rather sparse favoring the maintenance of good health. The early start of the vegetative cycle resulted in a significant early harvest. During August, with temperatures under the average and a few thunderstorms helped maintain good levels of acidity in the grapes and a very interesting aromatic evolution.

Tasting Notes

Regarding the visual examination, it has a color between coral and antique rose, animated by a dense and continuous perlage.

At the nose it is characterized by a wide and elegant fruity bouquet. Among the most significant notes one can find wild strawberries, raspberry, pink grapefruit, tangerine and orange blossom.

On the palate, the citrus freshness blends well with the rich roundness. The fruity taste (black cherry), sapid, austere and seductive, is enhanced by a delicate perception of tannins which gives a pleasant hint of almond.