



FERRARI PERLÉ ROSÉ RISERVA 2008 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 2008

The 2008 vintage was characterized by cool temperatures - well below the average – during the growing cycle. The spring was especially rainy and made frequent treatment of the vines necessary. The cool summer allowed the grapes destined for making sparkling wines to retain good acidity and develop an interesting aromatic profile. In August, the stable, sunny weather led to good ripening of the grapes.

Tasting Notes

Highly attractive to the eye, with its old-rose colour and lively copper highlights.

On the nose this 2008 reveals a range of aromas of extraordinary complexity. Red fruits (raspberries, redcurrants) and toasted almonds are joined by faint mineral notes in a crescendo of elegance.

The sensuousness of the nose is confirmed in the mouth: the immediately broad palate vibrates with both rounded and tangy sensations, and the finish is extremely fresh.

A Trentodoc with great personality and an irresistibly easy-drinking style.