



FERRARI PERLÉ ROSÉ RISERVA 2010 TRENTODOC

A vintage Rosé obtained from a blend of 80% Pinot Nero (vinified as a rosé) and 20% Chardonnay, grown in vineyards owned by the Lunelli family on the high hillside slopes of Trentino. After a lengthy maturation in the bottle, it is characterized by a delicate old rose colour, an intense bouquet with dominant notes of berry fruits, and an elegant, velvety flavour.

The 2010 vintage

The 2010 vintage was characterised by above-average rainfall, but with a regular climate from the point of view of temperatures. The summer began with some welcome rains, and then continued with a hot, dry July. Abundant rain fell in August, but there was then a period of stable, breezy weather in the first half of September which proved providential for the base wines for our spumanti, for which the grapes were harvested before it began to rain once again. The fruit attained full ripeness, with excellent acidity and complex aromas.

Tasting notes

A brilliant hue with tones that vary between salmon pink and old gold acts as a prelude to an intense, inviting and complex nose in which one finds notes of redcurrants, face powder, caramel and candied orange peel. The entry on the palate is well-balanced, characterised by excellent length and refined personality. The wine's flavour is full-bodied and mouth-filling. On the finish it offers marked sensations of freshly-baked bread, accompanied by an attractive tanginess and a persistent, aromatically fruity note.