

FERRARI PERLÉ ROSÉ RISERVA 2010

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.