

FERRARI PERLÉ ROSÉ RISERVA 2011

A Rosé Riserva Trentodoc obtained from a blend of 80% Pinot Nero (vinified as a rosé wine) and 20% Chardonnay (20%), grown in the Lunelli family's own vineyards on the slopes of the high hills of Trentino.

The 2011 vintage

The fairly mild and rainy winter led to bud-break taking place some 12 - 15 days earlier than in the previous year. The spring was characterized by fine weather, whereas the month of July was rather rainy and cold. Harvesting began on 16th August with the earlier-ripening parcels of grapes and ended on 12th September with those from sites at higher altitudes.

The 2011 vintage was small in terms of quantity, but the perfect health of the grapes and their good balance of acidity and sugars allowed us to obtain excellent base wines.

TASTING NOTES

In the glass it displays a bright hue with tones that are reminiscent of old rose, along with highly attractive coppery hints and a very fine, persistent *perlage*. The initial sensations on the nose are complex and multi-layered, immediately offering notes of blood orange and redcurrant jelly as well as faint suggestions of caramel, rye flour and cumin seeds, with a background of fresh, floral sensations that are reminiscent of peach blossom. The entry on the palate reveals rich but well-balanced fruit, which combines structure, persistence and elegance in every sip. The finish offers nuances of citrus fruits, subtle spices and prunes.