

FERRARI PERLÉ ROSÉ RISERVA 2012

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

The 2012 vintage

2012 was a complex year, characterized by alternating temperatures that were either significantly higher or lower than the norm. After a worrying start to the growing season due to the high amount of rain in April, there were no further problems from the point of view of protection against parasites and diseases, partly thanks to a particularly hot month of August. Picking in the vineyards devoted to Ferrari Perlé Rosé began on 28th August, in line with recent years, and was concentrated within a very brief period of time. The quality of the grapes at harvest time was excellent, with lower than average yields due to bunches that were lighter and less compact than usual.

TASTING NOTES

The wine's appearance reveals a brilliant old rose hue, made even more attractive by the fine, persistent *perlage*.

Its nose is intense, offering notes reminiscent of red berry fruits, sour black cherries, sugared almonds and blood oranges.

It is tight and elegant on the front palate, displaying a great personality that is combined in refined fashion with really notable depth of flavour. Its delicate yet forthright finish manifests fresh, citrus-like notes and hints of cumin-flavoured bread.