



FERRARI PERLÉ ROSÉ RISERVA 2013 TRENTODOC

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 2013 vintage

A normal start to the spring was followed by a period of exceptional rainfall, which really put the vine growers' skills to the test. The weather conditions stabilized with the onset of summer and the sunshine brought with it renewed peace of mind and optimism in the vineyards. Bud-break was late (as was flowering), but it was homogeneous and regular. The ripening of the grapes during August was slow, resulting in a relatively late harvest with slightly higher yields, healthy grapes and excellent quality.

Tasting notes

Along with a lively, brilliant old rose colour with salmon-like nuances, the wine reveals a refined perlage in the glass.

The nose is rich and multi-faceted, offering suggestions of cherry, dog rose and orange, combined with an initial hint of vinosity, a touch of talc and a whiff of peach kernels.

On the palate, the wine displays rich, full, potent and chewy fruit, whose concentration, depth and balance make it very appealing and satisfying to drink. The finish offers hints of red fruits and spicy bread.