



FERRARI PERLÉ ROSÉ RISERVA 2014 TRENTODOC

A Trentodoc Rosé Riserva obtained from a blend of Pinot Nero and Chardonnay grapes, grown in vineyards owned by the Lunelli family on the slopes of the mountains of Trentino.

The 2014 vintage

2014 was a challenging one for the growers because of the anomalous weather conditions, and for us it will be remembered as a difficult year in which the positive effects of having high-altitude vineyards were evident. This factor allowed us to prolong the harvest as well as having a better balance between fruit and vegetation, thus obtaining greater resistance to diseases and being able to perform practices for protecting the vines with little environmental impact.

A warm and rainy winter, which led to early bud-break, was followed by a mild spring with a regular climate, so that flowering took place about 10 days earlier than usual.

The summer was characterized by several periods of unsettled weather, and intense rainfall throughout the season. Ripening therefore proceeded slowly, and all the precociousness of the early part of the growing season was therefore nullified.

Tasting notes

It immediately strikes you with its intense and brilliant old rose colour, enriched with a fine, persistent perlage. The nose is concentrated and complex: notes of orange, plum, peach and redcurrant and raspberry jam give way to yeasty hints. On the palate, its rich, mouth-filling, well-balanced structure is counterpointed by nicely modulated acidity. The long finish displays nuances of berry fruits, caramel and almond nougat.