



# FERRARI

TRENTO 1902

## FERRARI PERLÉ ROSÉ RISERVA

A vintage rosé obtained from the matchless Pinot Noir grown in the vineyards owned by the Lunelli family. Designed to satisfy true connoisseurs.

<b>Denomination</b>	TRENTODOC
<b>grapes</b>	80% Pinot Noir and 20% Chardonnay from vineyards owned by the Lunelli family, picked by hand in mid-September.
<b>length of ageing</b>	Aged for an average of 5 years on lees, with yeasts selected from our own strains.
<b>production zone</b>	Vineyards on the slopes of the mountains of Trentino at 300-600 meters above sea level and with south-easterly and southerly exposures.
<b>alcohol level</b>	12.5% vol.
<b>sizes available</b>	0,75L ; 1,5L
<b>first year of production</b>	1993

## TASTING NOTES

<b>appearance</b>	Delicate old rose, with a fine and persistent perlage.
<b>nose</b>	An intense and elegant bouquet, with dominant notes of ripe berries (currants, wild strawberries and raspberries) and attractive hints of orange zest and roses.
<b>palate</b>	Elegant and velvety. The excellent structure highlights the typical qualities of Pinot Noir, embellished by a delicate hint of spices, sweet almonds and yeast: all components that give added harmony and persistence.

