

FERRARI RISERVA LUNELLI 2004

This fine “Riserva” wine results from Ferrari’s more than one hundred year-long tradition of making sparkling wines, and the Lunelli family have therefore decided to put their name on the label. It is a Trentodoc of extraordinary structure, obtained exclusively from Chardonnay grapes from the family’s own vineyards surrounding Villa Margon, the splendid 16th century country house on the slopes of Mount Bondone which is Cantine Ferrari’s hospitality centre.

A beguiling synthesis of tradition and innovation, it is the only wine from Ferrari whose first fermentation takes place in large Austrian oak casks, as in the days of Bruno Lunelli. This origin in wood gives it greater body, an intriguing richness on the palate and a harmonious roundness of flavour. After at least 7 years’ maturation in the bottle, the Ferrari Riserva Lunelli displays a complex bouquet and a broad structure, making it extraordinarily versatile when matched with food. It is ideal for drinking throughout a meal, and is therefore a perfect restaurant wine.

The 2004 vintage

After 2003, which stood out due to its extremely high temperatures and very low yields, 2004 was characterized by a May and June in which rainfall was normal. The summer progressed in an ideal manner, with significant differences between day- and night-time temperatures that led to the gradual ripening of the grapes’ aromatic components and a crop of excellent fruit with adequate acidity. The harvest for the Chardonnay destined to become Ferrari Riserva Lunelli – in the vineyards of Villa Margon – began on 12th September.

TASTING NOTES

The third year of production of our Ferrari Riserva Lunelli confirms the stylistic profile of a wine that has immediately become a great success in the restaurant sector, thanks to the richness and structure which make it extraordinarily versatile when matching it with food.

It has a deep yellow colour, with golden highlights.

On the nose it is rich and fruity, with complex aromas: the bouquet is enhanced by a well-balanced use of wood, which sets off nicely the varietal aromas of Chardonnay.

On the palate it is characterized by its harmonious balance of strength and elegance and it also displays remarkable persistence. It once again confirms its marked personality, to which its fermentation in oak confers richness and appeal.

AWARDS AND ACCOLADES

Outstanding Wine – 2012 L’Espresso “I Vini d’Italia” Guide

Super 3 Stars – 2012 Veronelli Wine Guide

Great Wine – 2012 Slow Wine Guide