



FERRARI RISERVA LUNELLI 2005 TRENTODOC

A grand reserve culminating from the centuries-old Ferrari tradition of which the Lunelli family wanted to put their own signature. It is a Trentodoc of extraordinary structure made only with Chardonnay grapes coming from the Lunelli family vineyards surrounding Villa Margon, a splendid XVI century villa on the slopes of Monte Bondone, the hospitality center of the Ferrari Winery. A fascinating blend of tradition and innovation, it is the only Ferrari label whose first fermentation takes place in large Austrian oak barrels, as in the days of Bruno Lunelli. The elevation in the wood gives body, an intriguing richness of taste and harmonious roundness. After at least 7 years of bottle aging, Ferrari Riserva Lunelli is characterized by complex aromas and a large structure that allow an extraordinary gastronomic versatility and make this label ideal to accompany each course of the meal and therefore perfect for the restaurant industry.

The 2005 Vintage

The vegetative cycle in the vineyards dedicated to the production of Riserva Lunelli began 10 days later than the expected date. The year was characterized by high temperatures until mid-August, when heavy rainfall brought the temperatures to the norm causing pronounced temperature variations, excellent for proper maturation of the grapes. The harvest began September 15. The quantity of grapes produced was 11% under the average than in recent years. The quality was very good.

Tasting Notes

This is the fourth year of the Ferrari Riserva Lunelli production; a Ferrari label of unusual charm that with perseverance is becoming loved even by the most discerning palates less accustomed to a Ferrari less defined by the grape variety, such as the Ferrari Perlé and the Ferrari Perlé Nero, and more independent, which continues and expands its gastronomic versatility thanks to the richness of structure combined with an entrancing elegance. At a visual examination it is characterized by an intense yellow with golden reflections. At the nose the ripe fruity aroma of the Chardonnay is the prestigious partner for the citrus and candied orange peel notes which exalt in unexpected as intriguing spiciness. On the palate its prestige is made of smoothness, minerality and juiciness, confirming what the olfactory examination anticipated.