



## FERRARI RISERVA LUNELLI 2006 TRENTODOC

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 2006 Vintage

The 2006 vintage was an extraordinary one for the grapes used to make Trentodoc. The continuation of cold winter weather delayed the start of the vegetative cycle by about two weeks but an exceptionally hot and dry climate at the end of spring and the beginning of the summer allowed the vines to make up for the lag in development at the beginning of the vineyard year. In August, abundant rains restored the vines’ water supply and, at the same time, caused the climate to be somewhat cooler. The Chardonnay grapes cultivated in the Lunelli family’s vineyards revealed notably rich aromatic components and were extremely healthy, qualities that were preserved by the favourable weather conditions during the period of the harvest.

### Tasting Notes

This is the fifth vintage of this Riserva Lunelli, an extraordinarily exciting Ferrari which is gradually and obstinately becoming a favourite even with highly demanding consumers and those who are unused to a less obviously varietal Ferrari (as is the case of the Perlé and the Perlé Nero). This wine, on the other hand, has a more independent character, and it continues to become ever more versatile in its pairings with food thanks to the richness of its structure, combined with an enchanting elegance. In this vintage – more than in any of the previous ones – the wood has been used as an “instrument” rather than being a sort of “seasoning”, signifying that the balance attained in this Riserva Lunelli is a demonstration of how the skilful use of large casks allows one to make the wine richer without altering its nature and, instead, heightening its finesse and elegance to new dimensions on both the nose and palate. It has a straw-like colour, enriched by minute golden bubbles. On the nose, the ripe fruitiness of the Chardonnay is accompanied attractively by citrus-like notes and hints of candied orange peel that become sublimated in spicy tones that are as unexpected as they are intriguing. Its authoritative style expands on the palate, made up of smoothness, mineral characteristics and juiciness, and confirming the sensations already found on the nose.