



FERRARI RISERVA LUNELLI

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 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.

The 2007 Vintage

The winter had very little rain and very mild temperatures, which in spring time caused an early start of the vegetative cycle with budding 15 days early. In late May began a cool and rainy period, which lasted until the summer, but did not require special treatments of thinning, because the vineyards had a very good growth balance. The bunches of grapes were rather sparse favoring the maintenance of good health.

The early start of the vegetative cycle resulted in a significant early harvest. During August, with temperatures under the average and a few thunderstorms helped maintain good levels of acidity in the grapes and a very interesting aromatic evolution.

TASTING NOTES

Yellow in color, with golden highlights and fine, persistent *perlage*.

The Ferrari Riserva Lunelli surprises you on the nose with its spicy notes and especially those of rosemary, lemon custard, freshly-made marzipan and hints of grapefruit, creating an intriguing concerto of sensations.

In the mouth, one’s amazement turns into sheer pleasure as you discover fascinating full fruit whose generous structure gives way to a very long finish. The use of wood as a real “instrument” for enhancing the wine’s potential qualities, combined with several years of maturation on the yeasts, make this Riserva truly precious and worthy of the highest accolades.

AWARDS AND ACCOLADES

3 Glasses – 2016 Gambero Rosso “Vini d’Italia” Guide

5 Bunches – 2016 Bibenda Guide

Super 3 Stars – 2016 Veronelli Wine Guide: *“...2007 is an excellent year for the Riserva Lunelli. The quest for absolute quality - which doesn’t call for any sort of final correction - is evident.”*

Great Wine – 2016 Slow Wine Guide

5 Spheres – 2016 Cucina & Vini “Sparkle” Guide

Crown – 2016 Italian Touring Club’s “Vini Buoni d’Italia” Guide

4 Vines – 2016 Ais “Vitae” Guide