



## FERRARI RISERVA LUNELLI 2010 TRENTODOC

This fine “Riserva” wine results from Ferrari’s more than one hundred year-long tradition of making sparkling wines, and the Lunelli family has therefore decided to put its 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 that acts as 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 supremely versatile when matched with food and ideal for drinking throughout a meal.

### The 2010 vintage

The 2010 vintage was characterised by above-average rainfall, but with a regular climate from the point of view of temperatures.

The summer began with some welcome rains, and then continued with a hot, dry July. Abundant rain fell in August, but there was then a period of stable, breezy weather in the first half of September, which allowed us to harvest the grapes for our Trentodocs’ base wines before it began to rain once again. The fruit attained full ripeness, with excellent acidity and complex aromas.

### Tasting notes

It has a brilliant golden yellow colour and a very fine, persistent *perlage*. The nose reveals stratified, complex, delicately toasted sensations of coffee powder, brioche, ripe yellow-fleshed fruit, roasted pine nuts and a hint of peanuts. On the palate it displays a rounded, mouth-filling structure and a rich, well-balanced body, which give way to more toasted and pastry-like notes on the very long finish.