



FERRARI RISERVA LUNELLI 2012 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. 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 with food and ideal for drinking throughout a meal.

The 2012 vintage

2012 was a complex vintage, characterised by alternating temperatures that were either significantly higher or lower than average. After an uncertain start due to the great amount of rainfall during the month of April, the growing season progressed in a stable manner, but with very high temperatures in August. The bunches, from espalier-trained vines on high hillsides, were particularly loosely packed and with a perfect degree of ripeness, promising extremely high quality. From the point of view of quantity, yields were lower, because the bunches weighed less than usual.

Tasting notes

It has an intense and extremely bright golden colour. It opens up in the glass with clear-cut, very clean scents reminiscent of caramelised almonds, ripe yellow-fleshed fruits, and mango, gradually augmented by notes of pistachio cream and pastries. The fruit in the mouth has an appealing roundness, nicely balanced by fresh but perfectly integrated acidity. The bubbles are creamy on the palate, and the long finish offers suggestions of brioches and peanut butter.