



FERRARI RISERVA LUNELLI 2015 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 2015 vintage

The year 2015 was marked by a hot and dry course. There were good weather conditions until June, with little rainfall in the summer period; irrigation therefore was essential to cope with the seasonal trend. A mild winter and a regular spring followed. The harvest began in the last days of August. From a qualitative point of view, the altitude factor was very important, given the generally hot year: the altitude of the vineyards dedicated to the production of this Riserva made it possible to maintain a good acidity content of the grapes accompanied by great complexity, structure and aromatic finesse.

Tasting notes

Rich appearance with bright gold hues. Fine bubbles traverse the steady goblet. At the nose it is distinctively complex, with flavours of yellow fruit, toasted almond, licorice, panforte and cinnamon. Tones of coffee and anise slowly emerge with oxygenation. The flavour texture is rich and elegant, the sip is balanced and enveloping, the carbonic is refined and creamy, and the persistence is long. The finish recalls spicy and sweet pastry notes, highlighting a pleasant and satisfying gustatory trail.