



FERRARI
TRENTO 1902

FERRARI RISERVA LUNELLI

A vintage wine of extraordinary structure, a fascinating synthesis of tradition and innovation. It is a natural complement to the Company's range of wines: it has a particular elegance, to which maturation in oak adds intriguing richness and harmonious complexity.

Denomination TRENTO DOC

grapes A strict selection of only Chardonnay grapes, picked by hand.

length of ageing A minimum of 7 years on the yeasts, selected from among our own strains.

production zone Vineyards owned by the Lunelli family, on the slopes of the mountains of Trentino.

alcohol level 12.5% vol.

sizes available 0,75L ; 1,5L

first year of production 2002

TASTING NOTES

appearance Deep yellow, with pale golden highlights. The perlage is extremely fine and persistent.

nose Fruity and rich, with complex aromas and a broad, enveloping structure. Its period of ageing in large Austrian oak casks gives it a varied rainbow of sensations that win you over with their originality.

palate Multi-faceted in its expressiveness, it offers a perfect balance of varietal sensations, of toasty yeastiness and spices. The maturation in oak gives added harmony and richness. The finish displays great intensity and persistence.

