

## 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.

<b>denomination</b>	TRENTODOC
<b>grapes</b>	A strict selection of only Chardonnay grapes, picked by hand.
<b>length of ageing</b>	A minimum of 7 years on the yeasts, selected from among our own strains.
<b>production zone</b>	Vineyards owned by the Lunelli family, on the slopes of the mountains of Trentino.
<b>alcohol level</b>	12.5% vol
<b>sizes available</b>	0,75L ; 1,5L
<b>first year of production</b>	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 sives added harmony and richness. The finish displays great intensity and persistence.

