



FERRARI

TRENTO 1902

FERRARI ROSÉ NV

Obtained from a premium blend of Pinot Noir grapes (vinified as a rosé) with Chardonnay, this is a delicate and intriguing Trentodoc.

Denomination	TRENTODOC
grapes	Pinot Noir 60% and Chardonnay 40%, picked by hand from the end of August to the beginning of September.
length of ageing	Aged for an average of 20 months on lees, with yeasts selected from our own strains
production zone	Vineyards on the slopes of the mountains of Trentino at over 300 meters above sea level, with south-eastern and south-western exposures.
alcohol level	12.5% vol.
sizes available	0,375L ; 0,75L
first year of production	1969

TASTING NOTES

appearance	Coppery, tending towards old rose. The perlage is fine and persistent.
nose	Distinguished and of remarkable finesse, with a fresh fragrance of hawthorn flowers and hints of currants and wild strawberries.
palate	Dry, clean and elegant, with a delicate background of sweet almonds and aromatic musk; remarkably persistent.

