



## GIULIO FERRARI ROSÉ 2006 TRENTODOC

Ferrari's obsession with excellence has produced an exclusive Trentodoc that expresses the vibrant intensity of Pinot Noir from mountainside vineyards.

### The 2006 vintage

2006 was an extraordinary year for the grapes destined for making Trentodoc. The long, cold winter delayed the start of the vegetative cycle by about two weeks, but exceptionally hot, dry weather at the end of spring and the beginning of summer allowed the vines to catch up to some extent. In August, abundant rains built up the water reserves and, at the same time, created a cooler climate. The vintage therefore brought healthy and balanced Pinot Nero and Chardonnay grapes. The Chardonnay harvest began in late August whereas the Pinot Nero one during the first week of September; they both were characterized by an advantageous meteorological trend which preserved the excellent quality of the grapes.

### Tasting notes

Brilliant salmon color, with coppery highlights that verge towards coral. The perlage hypnotizes with its fine and abundant bubbles. Delicate hints of wild-rose jam and citrus fruits mingle with spicy and mineral notes, offering an immediate sensation of pure and intense pleasure. It strikes with its vibrant, intense fruit, underpinned by a fresh burst of tanginess that gives it extraordinary length on the palate and creates a perfect all-round taste profile.