



FERRARI
TRENTO 1902

GIULIO FERRARI ROSÉ

Ferrari Trento's obsession with excellence has given rise to this exclusive Trentodoc, which expresses the vivid intensity of Pinot Noir from mountainside vineyards.

Denomination	TRENTODOC
grapes	A strict selection of Pinot Noir grapes with a small percentage of Chardonnay, varying according to the vintage. The grapes are picked by hand.
length of ageing	At least 10 years on the yeasts, selected from Ferrari's own cultures.
production zone	Vineyards owned by the Lunelli family on the slopes of the mountains that lie above Trento.
alcohol level	12.5% vol.
sizes available	0,75L
first year of production	2006

TASTING NOTES

appearance	It has a brilliant salmon color, with coppery highlights that verge towards coral. The perlage hypnotizes with its fine and abundant bubbles.
nose	Delicate hints of wild-rose jam and citrus fruits mingle with spicy and mineral notes, offering an immediate sensation of pure and intense pleasure.
palate	It strikes you 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.

