



GIULIO FERRARI ROSÉ 2008 TRENTODOC

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

The 2008 vintage

The 2008 vintage was characterized by temperatures and rainfall that were higher than average for the various periods of the year. Spring and early summer were particularly rainy, making it necessary to pay special attention to the health of the vines. The stable, sunny weather in August allowed for good ripening of the grapes, combined with the development of a very interesting aromatic profile.

Tasting notes

A remarkably brilliant salmon pink in colour, it displays an extremely refined *perlage*. It is very complex and aristocratic on the nose: initially it reveals sensations of tamarind, pomegranate, cranberry and cherry, followed by floral notes, of violets and *Gymnadenia* plants. With oxygenation, hints of bran, blood orange, rhubarb and cinnamon also emerge. The palate is well-structured, rich and potent, but also incredibly well-balanced and long; its freshness gives depth to the flavour which closes – after a seemingly interminable time – with the initial suggestions of flowers and red fruits.