

GIULIO FERRARI ROSÉ 2012

FASCINATING PLEASURE

Rose of emotions: from the obsession for excellence cultivated for over 120 years, the Trentodoc became the icon of Italian rosé sparkling wine.

VINTAGE 2012

2012 was an unusual year, with warm months alternating with cold weeks beginning in spring. From May, there was atmospheric stability. There was no shortage of summer hailstorms, as well as days of intense August heat, which dictated the start of the harvest on 21 August, an average date. The harvest, which was completed in a very short period of time, involved careful selection of the grapes to ensure the highest quality of the wines.



TASTING NOTES

APPEARANCE: Shining salmon-coloured with flashes of antique pink that push towards coral.

BOUQUET: Delicate hints of blood orange and apricot are combined with notes of cinnamon and white pepper, enriched by the intriguing aroma of physalis and a hint of mineral, in a fascinating sensation of intense pleasure, which closes with salted caramel.

FLAVOUR: It impresses with the vibrant intensity and texture of its fine bubbles, supported by a savouriness that makes the palate persistent and satisfying.

DENOMINATION	DOSAGE
Trentodoc	Extra-Brut
GRAPES	
Careful selection of Pinot Noir grapes with a small percentage of Chardonnay depending on the vintage, harvested by hand.	
AGING	
120 months on lees	
ALCOHOL LEVEL	FORMATS AVAILABLE
12,5% vol.	0,75L - in a gift box
SERVICE TEMPERATURE	
8°C	

FOOD PAIRING

Perfect with gourmet dishes. Especially good with blinis with sour cream, salmon roe and bottarga.