

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 More than 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 2006 production

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.

