

## GIULIO FERRARI ROSÉ

Ferrari's obsession with excellence, cultivated for over a century, has given rise to this Trentodoc, which promises to become Italy's iconic sparkling rosé. A gamut of emotions emanating from the vibrant intensity of Pinot Noir from mountainside vineyards.

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



### TASTING NOTES

<b>appearance</b>	A brilliant salmon colour, with coppery highlights that verge towards coral. The perlage hypnotizes you with its fine and abundant bubbles.
<b>nose</b>	Sweet hints of dog-rose jam and citrus fruits mingle with spicy and mineral notes, giving an immediate sensation of pure and intense pleasure.
<b>palate</b>	It strikes you with its vivid intensity. Its very concentrated fruit is balanced by the fresh burst of tanginess that gives it extraordinary length on the palate and creates a perfect all-round taste profile.