

## FERRARI MAXIMUM BLANC DE BLANCS

A Trentodoc with great personality, characterized by freshness, fragrance and finesse: it is designed for the restaurant sector and other high-quality venues.

<b>Denomination</b>	TRENTODOC
<b>grapes</b>	A strict selection of 100% Chardonnay grapes, Picked by hand in the first half of September.
<b>length of ageing</b>	36 months on the yeasts, selected from among our own strains.
<b>production zone</b>	Vineyards on the slopes of the mountains of Trentino, at 300-600 meters above sea level, with south-eastern and south-western exposures.
<b>alcohol level</b>	12.5% vol.
<b>sizes available</b>	0,375L ; 0,75L ; 1,5L
<b>first year of production</b>	1991

## TASTING NOTES

<b>appearance</b>	Brilliant straw yellow.
<b>nose</b>	Very intense, with notes of ripe fruit along with hints of crusty bread and hazelnuts.
<b>palate</b>	Fresh and with great finesse, making it moreish and satisfying to drink. The finish offers nuances of citrus fruits and mineral sensations.

