



FERRARI RISERVA BRUNO LUNELLI 2006 TRENTODOC

The second release of the Riserva that Ferrari Trento has dedicated to the progenitor of the Lunelli family is a special collectors' wine from the extraordinary 2006 vintage. It is the result of rigorous selection of the plots from which to obtain the finest Chardonnay from mountainside vineyards, of masterly *assemblage*, and of maturation for 16 years. This splendid Riserva marks the hundredth anniversary of the birth of a visionary entrepreneur, Bruno Lunelli. It stands out thanks to the particular shape of the bottle with its convex bottom, as well as the first NFT from Ferrari Trento, thus seeking to become a perfect synthesis of the Company's fundamental values, such as faithfulness to its roots and continuous innovation.

The 2006 vintage

The 2006 vintage, characterised by alternating meteorological events that were as unusual as they were unexpected, has given this Trentodoc a unique personality, just like that of Bruno Lunelli who, with great courage, traced the route for the future successes of Ferrari Trento.

Prolonged cold temperatures in winter delayed the start of the vegetative cycle by about two weeks, but exceptionally hot, dry weather between the end of spring and the beginning of summer allowed the vines to recover in part from the slowdown they had suffered at the start of the year. In August, abundant rains lowered temperatures and restored the vines' water reserves. The Chardonnay grown in Ferrari's mountainside vineyards developed notably rich aromas and an excellent level of health, both of which were preserved by the favourable climatic conditions during the harvest, which began in the last few days of August.

Tasting notes

Complex, deep, mature and at the same time graceful, with generous *perlage* and great persistence, this super premium sparkling wine offers a subtle combination of strength and finesse. With its deep, rich golden hue, accompanied by a fine, generous and extremely persistent *perlage*, it really wins you over with the harmony of its aromas, all perfectly balanced with one another. There emerge toast-like, saline and spicy notes, followed by aromas of yellow fruit, citrus and candied fruits, as well as nuances of saffron, aniseed and quince. And then, in quick succession, it offers ginger, turmeric and – finally – resinous and balmy hints, all contributing to a bouquet of great complexity and depth.

Broad and light on the palate, but also very dynamic and well-balanced, thanks to a *dosage* that is never overbearing but harmonious, this Trentodoc has a real tactile richness in the mouth. The finish is persistent, well-balanced, precise and intense: there is a marked echo of the sensations of yellow fruit on the nose, along with those of Scotch broom and the great sweetness of the fruit, which derives from the perfect ripeness of the Chardonnay.