## **FERRARI** TRENTO

#### FERRARI MISSONI LIMITED EDITION TRENTODOC

Two global ambassadors for Italian style have united in a distinctive project, giving rise to a special selection of Ferrari Trentodoc "dressed by" Missoni, available in an exclusive Limited Edition. There are three different colour variations for this Ferrari Trentodoc from strictly selected Chardonnay grapes - from mountainside vineyards and the refined 2018 vintage - contained in a bottle with an opaque black background, enlivened by Missoni's unmistakable zig-zag pattern. It is a perfect expression of Trentino's *terroir*, in which finesse, purity, precision and harmony highlight the qualities of an exceptional wine. This selection reveals with intensity all the fruit and strength of the 2018 vintage, a year characterised by cool temperatures and above-average rainfall in the spring, but with stable weather conditions in the month preceding the harvest that contributed to ideal ripening of the grapes. In the Missoni Selection, made 100% from Chardonnay, we find the quintessential style of grapes from the mountains.

Denomination	TRENTODOC
grapes	Obtained from an extremely strict selection of Chardonnay grapes, picked during the month of September
length of maturation	More than 40 months on selected yeasts from Ferrari's own cultures
production zone	Selected vineyards on the slopes of the mountains surrounding Trento, up to 600 metres above sea level
alcohol	12.5% vol.
dosage sizes available	6 gr/lt. 75 cl.
first year of production	2022

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### **TASTING NOTES**

# **Appearance** Its faintly golden colour is deep and enlivened by a fine, luminous *perlage*.

- **Bouquet** The typical aromatic breadth of Chardonnay gives it a harmonious, sleek personality in which notes of yellow-fleshed fruit and citrus jelly initially emerge, followed by those of sweet spices and toasted hazelnuts, revealing all the complexity and refinement of this sparkling wine.
  - **Taste** Every sip expresses both purity and elegance. A wine that gives sheer pleasure and goes ideally with gastronomic cuisine: it is delicate and powerful, precise and deep at the same time

