

FERRARI RISERVA

BRUNO LUNELLI 2006

FERRARI
TRENTO

This outstanding Riserva, exclusively composed of mountain Chardonnay and named after Bruno Lunelli, is a tribute to the vocation of a terroir and the vision of a man of courage and determination. It is an act of love, a hundred years after his birth, and an expression of the wonderful and surprising 2006 vintage. The purity and elegance of this handcrafted sparkling wine, enclosed in a numbered bottle with a unique design, reveal a subtle combination of strength and finesse.

VINTAGE 2006

An excellent vintage for minerality, expressiveness, and finesse of the mountain grapes. The prolonged winter cold gave way to exceptional dry heat between spring and summer. The abundant rains in August replenished the water reserves, essential for the high-altitude grape clusters to reach their best aromatic identity.

TASTING NOTES

APPEARANCE

A deep, refined golden hue, accompanied by an extremely fine perlage.

BOUQUET

The harmony of its aromas is perfectly balanced. It displays toasted, saline and spiced notes, followed by scents of yellow fruit, citrus and candied fruit, as well as nuances of saffron, anise and quince. And then, in quick succession, ginger, turmeric and – lastly – resinous and balsamic hints, contributing to a bouquet of great complexity and depth.

FLAVOUR

Broad and graceful on the palate, but also very dynamic and well-balanced, thanks to a dosage that is never overbearing, always harmonious. It has a striking tactile richness in the mouth, heightened by the softness of the yeast and of the grapes. The finish is persistent, well-balanced, precise and intense. There is a strong echo of the olfactory sensations of yellow fruit, along with those of Scotch broom and the great sweetness of the fruit, which derives from the perfect ripeness of the Chardonnay grapes.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% vol.

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L

VARIETIES

Obtained from specially selected Chardonnay grapes from mountainside vineyards.

SERVING TEMPERATURE

8/10°C

RECOMMENDED GLASS

Grand Cru Tulip glass

AGEING

15 years on selected yeasts

FIRST VINTAGE PRODUCED

1995

VINIFICATION

Steel

2006 is the second vintage produced

