

FERRARI GRAN CUVÉE

FERRARI
TRENTO

The Trentodoc vintage in large format, housed in an elegant personalised wooden box, embodies all the style of Ferrari Trento, a blend of elegance, freshness, and complexity from the finest mountain-grown Chardonnay grapes. It is crafted from a specially dedicated cuvée for this category, with a minimum ageing of 5 years on the lees.

TASTING NOTES

APPEARANCE

Intense yellow with golden reflections. The perlage is fine and persistent.

BOUQUET

An intense bouquet of remarkable depth, with notes of white flowers and apple, lightly spiced with a hint of bread crust.

FLAVOUR

Seductive, refined, and elegant, with a long, velvety sensation featuring a fruity nuance of ripe apple and pastry, delicate hints of baked goods and almond, and a subtle aromatic finish typical of mountain-grown Chardonnay.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12.5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

3L; 6L; 9L; 12L

VARIETIES

Chardonnay harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

A minimum of 5 years on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel



GRAN CUVÉE LINE