

FERRARI PERLÉ ROSÉ RISERVA 2011

FERRARI
TRENTO

The Trentodoc Rosé Riserva is made from a blend of Pinot Noir and Chardonnay from the Lunelli family's own vineyards on the slopes of the Trentino mountains. It conquers with its refined accent and aristocratic persistence.

VINTAGE 2011

The fairly mild and rainy winter led to bud-break taking place some 12 - 15 days earlier than in the previous year. The spring was characterized by fine weather, whereas the month of July was rather rainy and cold. The harvest began on 16th August with the earlier-ripening parcels of grapes and ended on 12th September with those from sites at higher altitudes. The 2011 vintage was small in terms of quantity, but the perfect health of the grapes and their good balance of acidity and sugars allowed us to obtain excellent base wines.

TASTING NOTES

APPEARANCE

In the glass it displays a bright hue with tones that are reminiscent of old rose, along with highly attractive coppery hints and a very fine, persistent perlage.

BOUQUET

The initial sensations on the nose are complex and multi-layered, immediately offering notes of blood orange and redcurrant jelly as well as faint suggestions of caramel, rye flour and cumin seeds, with an undertone of fresh, floral sensations that are reminiscent of peach blossom.

FLAVOUR

The entry on the palate reveals rich but well-balanced fruit, which combines structure, persistence and elegance in every sip. The finish offers nuances of citrus fruits, subtle spices and prunes.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12.5% vol

DOSAGE

Brut

AVAILABLE FORMATS

0.75L; 1.5L

VARIETIES

Pinot Noir and Chardonnay harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

Minimum of 47 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1993

