

FERRARI PERLÉ ROSÉ RISERVA 2016

FERRARI
TRENTO

A Trentodoc Rosé Riserva obtained from a blend of Pinot Nero and Chardonnay, grown in vineyards owned by the Lunelli family on the slopes of the mountains of Trentino.

VINTAGE 2016

The 2016 vintage, challenging in many ways, was characterized by a harvest marked by good weather. Grapes of excellent quality were able to benefit, during the budding phase, from a mild winter. May was marked by frequent rains and continuous vegetative development. This combination required careful and prudent vineyard management, skillfully handled by our team of agronomists. In the second half of August, the regained stability of the weather conditions allowed the grapes to reach full ripeness, with good levels of acidity. The harvest began on August 29, later than the seasonal average.

TASTING NOTES

APPEARANCE

An antique pink hue enhanced by an elegant and refined perlage defines the glass.

BOUQUET

Its aromas speak of suggestive notes of raspberry, rose and plum, blood orange and fennel seeds, and rye bread.

FLAVOUR

On the palate, the organoleptic components interact in synergy giving a full, rich and balanced taste, characterized by a clean, long and noble finish. Memories of plum and fresh spices lengthen its persistence.

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

