

FERRARI PERLÉ ROSÉ RISERVA 2017

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 2017

2017 will certainly be remembered for the succession of particularly intense and repeated weather events that affected most of the province.

Winter was mild, while, in spring, several areas of Trentino were hit hard by frost and cold temperatures. Summer solstice, as usual, began the period of intense thunderstorms and hailstorms. The harvest began on August 14, ten days earlier than average, and ended on September 14, with a very good quality yield of grapes.

TASTING NOTES

APPEARANCE

Antique rose, with touches of cherry highlight the refined bubbles.

BOUQUET

Complex and layered, it opens with hints of raspberry, pink grapefruit and tangerine, through to fennel seeds and cumin. Time in the glass allows one to appreciate more articulated notes of rye bread, rosehips, oriental spices such as sweet paprika and almonds.

FLAVOUR

The palate has body and structure. All the aroma elements have a perfect balance for a rich, complex and very long finish.

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

