

# FERRARI PERLÉ ROSÉ

## RISERVA 2018

**FERRARI**  
TRENTO

COPPERY LUSTER

*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 2018

The vintage was slightly later than average, with very rainy weather from May until mid-July. The month of August was characterised by stable weather and high temperatures, which particularly benefited the grapes grown in the mid- and upper-hill vineyards. 2018 will be remembered as a very productive year in which the work in the vineyard was fundamental in order to obtain the right yield in the vineyards and to ensure the health of the grapes, especially with regard to a delicate variety such as Pinot noir.

### TASTING NOTES

#### APPEARANCE

It's a dazzling sheen that bewitches with a refined glass that is colored in elegant coppery pink hues.

#### BOUQUET

A burst of fruit gently invites you to plunge into a bouquet from which blood orange, currant and wild strawberry emerge. Space, then, for the complexity of flint, followed immediately by a balsamic note that unravels between eucalyptus and a mentholated hint, with the ending leading back to the ripeness of cherry.

#### FLAVOUR

It's a sanguine drink that it invites with its fresh crispness that envelops the palate and then expresses all its dynamism through a taut, snappy sip.

#### 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

