

FERRARI PERLÉ ROSÉ RISERVA 2019

FERRARI
TRENTO

CORPOSA FRESCHEZZA

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 2019

A harvest marked by both quantity and quality—what one would hope for every year, though not without its challenges. The vintage began with a mild, dry winter up until February, which then brought heavy mountain snowfalls mirrored by abundant rainfall in the valley. Budbreak came early, though unevenly across areas, and below-average May temperatures delayed flowering. The intense summer heat was effectively tempered by the altitudes of the Ferrari vineyards, allowing the grapes to reach perfect ripeness: slow, generous, and aromatically balanced, with stable acidity—promising Trentodoc wines that will reveal elegance and remarkable longevity in the years to come.

TASTING NOTES

APPEARANCE

A rosy hue with coral undertones and bright orange highlights captivates at first glance.

BOUQUET

The citrusy intensity of pink grapefruit gives way to the sweet astringency of red and black currants, followed by a wave of caramel complexity refreshed by a menthol note, and finished with a smoky nuance.

FLAVOUR

Pleasantly fresh with a bright future ahead. The sip leaves a lasting impression on the palate—full-bodied and expansive, with a strong structure that leads into a finish defined by soft, silky tannins, seducing before yielding to a clean, dry mouthfeel.

DENOMINATION

Trentodoc

DOSAGE

Brut

VARIETIES

Pinot Noir and Chardonnay harvested strictly by hand.

AGEING

Minimum of 57 months on the lees.

VINIFICATION

Steel

ALCOHOL CONTENT

12,5% vol

AVAILABLE FORMATS

0,75L

SERVING TEMPERATURE

8°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

1993



INGREDIENTS & COMPONENT

DISPOSAL

100 ml: E= 307 KJ/74 Kcal

