

# FERRARI RISERVA LUNELLI

## 2009

**FERRARI**  
TRENTO

*A great reserve born from the century-old tradition of the winery, upon which the Lunelli family has placed its signature. This Trentodoc of extraordinary structure is made from Chardonnay grapes grown in mountain vineyards. A captivating synthesis of tradition and innovation, it is the only Ferrari Trento label whose first fermentation takes place in large Austrian oak casks, just as in the time of Bruno Lunelli. The aging in wood imparts body, an intriguing richness of flavor, and a harmonious softness.*

### VINTAGE 2009

The winter was particularly cold and characterised by abundant rainfall. However, the delay with which the vegetative cycle began was very soon made up for, thanks to a very warm spring, which brought the timing of flowering and fruit set back to normal. The good thermal excursions during the summer, with temperatures sometimes higher than the seasonal average, led to a harvest of perfectly healthy, aroma-rich grapes.

### TASTING NOTES

#### APPEARANCE

A brilliant golden yellow colour, shot through with minuscule bubbles.

#### BOUQUET

The nose is intense and varied: its immediate, intense sensations are reminiscent of ripe yellow fruits, papaya, gingerbread, ground coffee and almond brittle. With oxygenation in the glass, notes of crème brûlée and a faint hint of aromatic herbs emerge.

#### FLAVOUR

On entry in the mouth, it is full-flavoured and rounded, well-structured and extremely harmonious. The notable finish offers toasty and fruity tones that prolong the aftertaste in truly remarkable fashion.

#### DENOMINATION

Trentodoc

#### ALCOHOL CONTENT

12,5% vol

#### DOSAGE

Extra Brut

#### AVAILABLE FORMATS

0,75L; 1,5L

#### VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand.

#### SERVING TEMPERATURE

8/10°C

#### AGEING

A minimum of 69 months on the lees.

#### RECOMMENDED GLASS

Grand Cru Tulip glass.

#### VINIFICATION

Steel - Wood

#### FIRST VINTAGE PRODUCED

2002

