

# FERRARI RISERVA LUNELLI

## 2015

**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 2015

The year 2015 was marked by a hot and dry course. There were good weather conditions until June, with little rainfall in the summer period; irrigation therefore was essential to cope with the seasonal trend. A mild winter and a regular spring followed. The harvest began in the last days of August. From a qualitative point of view, the altitude factor was very important, given the generally hot year: the altitude of the vineyards dedicated to the production of this Riserva made it possible to maintain a good acidity content of the grapes accompanied by great complexity, structure and aromatic finesse.

### TASTING NOTES

#### APPEARANCE

Rich appearance with bright gold hues. Fine bubbles traverse the steady goblet.

#### BOUQUET

At the nose it is distinctively complex, with flavours of yellow fruit, toasted almond, licorice, panforte and cinnamon. Tones of coffee and anise slowly emerge with oxygenation.

#### FLAVOUR

The flavour texture is rich and elegant, the sip is balanced and enveloping, the carbonic is refined and creamy, and the persistence is long. The finish recalls spicy and sweet pastry notes, highlighting a pleasant and satisfying gustatory trail.

#### 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

