

GIULIO FERRARI ROSÉ 2007

FERRARI
TRENTO

Rose of emotions: from the obsession for excellence cultivated for over 120 years, the Trentodoc became the icon of Italian rosé sparkling wine.

VINTAGE 2007

Winter was characterized by very mild temperatures and limited rainfall which, in spring, led to an early awakening of the vines, with budbreak occurring ahead of schedule and consequently an earlier harvest as well. The vineyard's excellent vegetative-productive balance, together with the relatively loose clusters, encouraged healthy grape development and outstanding quality. The weather pattern in August—rather cool and marked by several thunderstorms—helped preserve good acidity levels in the grapes and fostered an extremely interesting aromatic evolution.

TASTING NOTES

APPEARANCE

The color recalls salmon pink with hues shading toward copper. The perlage is refined, with bubbles rising very slowly to the surface, almost underscoring the wine's remarkable concentration.

BOUQUET

The nose is captivating for the great complexity of its aromas. Notes of red fruits such as strawberry and redcurrant are evident, along with peach, candied orange peel, pink grapefruit, and papaya. With aeration, refined hints of fennel seed and cardamom emerge, together with nuances of caramelized almond brittle and bran.

FLAVOUR

The entry on the palate reveals volume and richness, solidity and power. An extraordinarily long-lasting finish leaves the palate perfectly clean and echoes the aromas first perceived on the nose. The refined interplay between structure and strength, balanced by the class and elegance of this Trentodoc, makes for an unforgettable tasting experience.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L

VARIETIES

Careful selection of Pinot Noir grapes with a small percentage of Chardonnay depending on the vintage, harvested by hand.

SERVING TEMPERATURE

8/10°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

AGEING

Over 130 months on the lees.

FIRST VINTAGE PRODUCED

2006

FERMENTATION

Steel



RISERVE LINE