

GIULIO FERRARI ROSÉ 2010

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 2010

2010 was marked by above-average rainfall, though temperatures remained steady throughout the season. Summer began with good precipitation and continued with a hot, dry July. Heavy rains returned in August and especially in late autumn, but a period of stable, breezy weather in early September proved providential for the sparkling wine base grapes, which were harvested before the rains resumed. The grapes reached full ripeness with excellent acidity and aromatic complexity.

TASTING NOTES

APPEARANCE

In the glass, it is luminous, with a salmon-pink hue and enhanced by a persistent, refined perlage.

BOUQUET

The complexity of its noble aromas is truly enchanting: notes of pomegranate, wild strawberries, and redcurrants emerge, while floral hints of dog rose and nigritella gently blend with a memory of caramelized almond nougat.

FLAVOUR

The wine stands out for its freshness and rich structure, elevated by sensations of flowers, red fruits, and sweet almond, culminating in an endlessly deep finish.

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

AGEING

A minimum of 120 months on lees

RECOMMENDED GLASS

Flûte grand cru with a wide tulip shape and slender stem.

FERMENTATION

Steel

FIRST VINTAGE PRODUCED

2006



RISERVE LINE