

GIULIO FERRARI ROSÉ 2012

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 2012

The 2012 vintage was an unusual one, with warm months alternating with cold weeks starting as early as spring. From May onward, the weather became more stable. There was no shortage of summer hailstorms, nor of the intense heat typical of August, which led to the start of the harvest on August 21—a date in line with the average. The harvest, completed within a very short time frame, involved careful cluster selection to ensure the highest quality of the wines.

TASTING NOTES

APPEARANCE

Brilliant salmon pink in color, with antique rose highlights that shade toward coral.

BOUQUET

Delicate notes of rose preserve and blood orange blend with hints of cinnamon and sweet spices, enriched by a subtle mineral touch, creating a captivating sensation of intense pleasure.

FLAVOUR

Striking for its vibrant intensity and the texture of its very fine bubbles, supported by a savory freshness that makes each sip persistent and deeply satisfying.

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

A minimum of 130 months on the lees.

FIRST VINTAGE PRODUCED

2006

FERMENTATION

Steel



RISERVE LINE