

FERRARI BRUT

Ferrari's historic Trento label is made from only mountainous Chardonnay grapes. It expresses the unparalleled union with Trentino and the elegance of the Metodo Classico sparkling wine typical of this territory.



TASTING NOTES

APPEARANCE: The lively straw yellow lightens into a fine and persistent perlage.

BOUQUET: Fresh and intense bouquet, with a broad fruity note of ripe golden apples, white flowers and a delicate fragrance of yeast, thanks to long bottle ageing.

FLAVOUR: Harmonious and balanced, with a delicate finish of ripe fruit and sensations of bread crust.

DENOMINATION Trentodoc	DOSAGE Brut
VARIETIES 100% Chardonnay from mountain vineyards in the most suitable areas of Trentino, harvested strictly by hand	
AGEING A minimum of 15 months on the lees	
ALCOHOL CONTENT 12,5% vol.	AVAILABLE FORMATS 0,375L ; 0,75L ; 1,5L
SERVING TEMPERATURE 6/8°C	

GASTRONOMIC PAIRING

An ideal aperitif wine, to be enjoyed together with two other great protagonists of Italian gastronomy such as prosciutto crudo and mozzarella fior di latte, but suitable to accompany the entire meal. Perfect with fried food.