FERRARI MAXIMUM BLANC DE BLANCS

A Blanc de Blancs with great finesse, personality and fragrance, this Trentodoc is pure Chardonnay from the mountain, making it perfect for any toast that wants to celebrate #ToTheMaximum moments.

TASTING NOTES

APPEARANCE: Luminous straw yellow of great intensity,

BOUQUET: Pleasant fruity notes, in which there are

hints of bread crust and hazelnut.

FERRARI

FLAVOUR: Fresh and with great finesse, it makes the palate inviting and satisfying. The finish offers nuances of citrus fruits and mineral sensations.

DENOMINATION DOSAGE Trentodoc Brut **VARIETIES** Careful selection of only Chardonnay grapes, harvested by hand between mid-August and mid-September **AGEING** A minimum of 24 months on the lees **ALCOHOL CONTENT AVAILABLE FORMATS** 0,375L; 0,75L; 1,5L 12,5% vol. **SERVING TEMPERATURE** 6/8°C **GASTRONOMIC PAIRING** . Its freshness and fragrance make this Trentodoc perfect to accompany dishes with a savoury and decisive flavour. Ideal for example with one of Italy's signature dishes: pizza.