

FERRARI MAXIMUM DEMI-SEC

The emotion at the end of a meal. A Trentodoc particularly suitable for the final moment of conviviality. Made only from carefully selected mountain Chardonnay, it is appreciated for its balanced sweetness.



TASTING NOTES

APPEARANCE: Intense straw yellow.

BOUQUET: Rich from an aromatic point of view, it offers exotic fruit, custard and almond biscuit sensations.

FLAVOUR: Round and creamy. The finish leaves a of sweetness reminiscent of ripe yellow fruit with a touch of vanilla, balanced by a pleasant freshness

DENOMINATION

Trentodoc

DOSAGE

DEMI-SEC

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

12,5% vol.

AVAILABLE FORMATS

0,375L; 0,75L; 1,5L

SERVING TEMPERATURE

6/8°C

GASTRONOMIC PAIRING

Its softness makes it the ideal sparkling wine for toasts. Perfect paired with festive desserts, to dry pastries, to accompany sweet brunches.