FERRARI MAXIMUM ROSÉ

Fragrances of small fruits for a rich and enveloping Trentodoc, a happy synthesis of Pinot Noir and mountain Chardonnay. In the glass, the pink reflections of the bubbles accompany the entire meal. A sparkling wine of great elegance and versatility.

Pinot Noir 70% and Chardonnay 30%, harvested with manual harvesting in the first half of September. **AGEING** A minimum of 24 months on the lees **ALCOHOL CONTENT AVAILABLE FORMATS** 12,5% vol. 0,75L **SERVING TEMPERATURE** 6/8°C **GASTRONOMIC PAIRING** An ideal sparkling wine for aperitifs or throughout the meal. It goes well with a wide range of culinary gastronomy, from gourmet pizza to meat dishes. FERRARI MAXIMUM

TASTING NOTES

APPEARANCE: Elegant antique pink, enhanced by a fine and persistent perlage

BOUQUET: Ample and complex, with notes of citrus fruits, of Peach

FLAVOUR: Rich and enveloping with a remarkably persistent finish marked by delicate hints of yeast, thanks to the long ageing in bottle

VARIETIES

DOSAGE

Brut

DENOMINATION

Trentodoc