

# FERRARI PERLÉ ROSÉ RISERVA

The Trentodoc Rosé Riserva is made from a blend of Pinot Noir and Chardonnay from the Lunelli family's own vineyards on the slopes of the Trentini mountains. It conquers with its refined accent and aristocratic persistence



## TASTING NOTES

**APPEARANCE:** Its antique pink hue highlights a lustrous appearance traversed by fine bubbles

**BOUQUET:** The complexity of the nose immediately stands out and reveals hints of blood orange, redcurrant, plum and raspberry. Slowly in the glass as the temperature rises, notes of sugared almonds and fragrant breads reminiscent of cumin are perceived.

**FLAVOUR:** The palate shows a beautiful, rich and elegant structure, and a remarkable length that brings back memories of small red fruits

DENOMINATION	DOSAGE
Trentodoc	Brut

### VARIETIES

Pinot Noir 80% and Chardonnay 20%, sourced from the Lunelli family's own vineyards and harvested strictly by hand between mid-August and mid-September

### AGEING

A minimum of 47 months on the lees

ALCOHOL CONTENT	AVAILABLE FORMATS
12,5% vol.	0,75L; 1.5L

### SERVING TEMPERATURE

6/8°C

### GASTRONOMIC PAIRING

This wine is perfect with meat tartare, with a carpaccio, with lamb dishes