

FERRARI BRUT

FERRARI
TRENTO

Ferrari's historic Trento label is made from 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

Chardonnay from mountain vineyards in the most suitable areas of Trentino, harvested strictly by hand.

AGEING

A minimum of 20 months on the lees.

VINIFICATION

Steel

ALCOHOL CONTENT

12,5% Vol

AVAILABLE FORMATS

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

SERVING TEMPERATURE

8°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

1902

INGREDIENTS & COMPONENTS

DISPOSAL:

100 ml: E= 316 kJ/76 kcal



CLASSIC LINE