

FERRARI MAXIMUM DEMI-SEC

FERRARI
TRENTO

The emotion at the end of a meal. A Trentodoc particularly suitable for the final moment of conviviality. Made 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 Chardonnay grapes, harvested by hand.

AGEING

A minimum of 24 months on the lees.

VINIFICATION

Steel

ALCOHOL CONTENT

12,5% Vol

AVAILABLE FORMATS

0,75L

SERVING TEMPERATURE

6/8°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

1999

INGREDIENTS & COMPONENTS

DISPOSAL

100 ml: E= 370 kJ/89 kcal



MAXIMUM LINE