

FERRARI PERLÉ ROSÉ RISERVA 2010

FERRARI
TRENTO

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 Trentino mountains. It conquers with its refined accent and aristocratic persistence.

VINTAGE 2010

The 2010 vintage was marked by above-average rainfall, yet temperatures remained generally stable. Summer began with beneficial precipitation, followed by a warm and dry July. Abundant rain fell in August, but a period of stable, breezy weather in the first half of September proved providential for the sparkling wine base, harvested before the rains returned.

The grapes reached full ripeness, displaying excellent acidity and rich aromatic complexity.

TASTING NOTES

APPEARANCE

A brilliant hue with tones that vary between salmon pink and old gold.

BOUQUET

A burst of fruit gently invites you to plunge into a bouquet from which blood orange, currant and wild strawberry emerge. Space, then, for the complexity of flint, followed immediately by a balsamic note that unravels between eucalyptus and a mentholated hint, with the ending leading back to the ripeness of cherry.

FLAVOUR

It's a sanguine drink that it invites with its fresh crispness that envelops the palate and then expresses all its dynamism through a taut, snappy sip.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12.5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

0.75L; 1.5L

VARIETIES

Pinot Noir and Chardonnay harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

Minimum of 63 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1993

