FERRARI PERLÉ ROSÉ RISERVA 2011

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 2011

The 2011 vintage began with a gentle, rain-kissed winter that encouraged an early awakening of the vines, as though eager to embark on a new cycle. Bright, reassuring spring days sustained this initial momentum, suggesting a harmonious path ahead. Summer, however, shifted the tone, unfolding in a cooler rhythm touched by frequent rainfall, inviting a slow and contemplative ripening. Harvest commenced with the earliest parcels and concluded among the higher-altitude vineyards, following the natural tempo of each site.

Though modest in quantity, the vintage distinguished itself through the pristine health of the fruit and a seamless balance between freshness and ripeness, yielding wines of remarkable finesse and precision.

TASTING NOTES

APPEARANCE
In the glass it displays a bright hue with tones that are reminiscent of old rose, along with highly attractive coppery hints and a very fine, persistent perlage.

BOUQUET
The initial sensations on the nose are complex and multi-layered, immediately offering notes of blood orange and redcurrant jelly as well as faint suggestions of caramel, rye flour and cumin seeds, with an undertone of fresh, floral sensations that are reminiscent of peach blossom.

FLAVOUR
The entry on the palate reveals rich but well-balanced fruit, which combines structure, persistence and elegance in every sip. The finish offers nuances of citrus fruits, subtle spices and prunes.

DENOMINATION
Trentodoc

DOSAGE
Brut

VARIETIES
Pinot Noir and Chardonnay harvested strictly by hand.

AGEING
Minimum of 60 months on the lees.

VINIFICATION
Steel

ALCOHOL CONTENT
12.5% Vol

AVAILABLE FORMATS
0.75L; 1.5L

SERVING TEMPERATURE
8°C

RECOMMENDED GLASS
Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED
1993

PERLÉ LINE