

FERRARI PERLÉ ROSÉ

RISERVA 2012

FERRARI
TRENTO

A Trentodoc Rosé Riserva obtained from a blend of Pinot Nero and Chardonnay, grown in vineyards owned by the Lunelli family on the slopes of the mountains of Trentino.

VINTAGE 2012

The 2012 vintage was a complex one, marked by alternating temperatures well above and below seasonal averages. After an unsettled and rainy spring, particularly in April, the summer returned to more stable conditions, culminating in an August defined by very high temperatures.

Harvest began toward the end of the month, in line with recent years. The grapes reached an optimal level of ripeness, displaying particularly compelling quality. In quantitative terms, production was below average due to the lower weight of the clusters.

TASTING NOTES

APPEARANCE

The visual examination reveals a bright and luminous antique-pink color, enhanced by a fine and persistent perlage.

BOUQUET

The nose is intense, opening with notes of small red fruits, morello cherry, sugared almonds, and blood orange.

FLAVOUR

On the palate, the entry is tense and elegant, highlighting a pronounced personality that blends refinedly with a noteworthy gustatory strength. Its delicate yet decisive savory finish reveals touches of fresh citrus notes and hints of cumin bread.

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 56 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1993

