

FERRARI PERLÉ ROSÉ

RISERVA 2013

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 2013

After a fairly typical start to spring, a period of exceptional rainfall followed, successfully managed thanks to careful canopy management. The arrival of summer brought more stable weather conditions, leading to uniform and consistent bud break and flowering.

Ripening throughout August progressed slowly, confirming the 2013 harvest as mid-to-late in timing, marked by increased yields, good fruit health, and excellent overall quality.

TASTING NOTES

APPEARANCE

With a bright and lively antique-pink color featuring salmon hues, the wine displays a refined perlage in the glass.

BOUQUET

The nose is rich and multifaceted, offering impressions of cherry, dog rose, and orange, joined by an initial vinous note, a touch of talcum powder, and a hint of peach stone.

FLAVOUR

On the palate, the wine shows a generous, fleshy structure—full and powerful—where balance delivers a pleasant and deeply satisfying sip. The finish offers notes of red fruits and spiced breads.

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 51 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1993



PERLÉ LINE