

FERRARI PERLÉ ROSÉ

RISERVA 2015

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 2015

The 2015 vintage was defined by a warm and sunlit character, shaped by a dry and steady rhythm throughout the growing season. A mild winter and balanced spring ensured a harmonious bud break, setting the stage for a luminous and coherent development.

Summer unfolded under radiant skies and limited rainfall, intensifying the ripening process. In such conditions, altitude proved essential: the higher vineyards preserved freshness and natural tension, safeguarding the fruit's balance even during the warmest weeks.

Harvest, beginning toward the close of summer, yielded grapes of remarkable quality — combining well-defined acidity, structure, and aromatic complexity in a refined and expressive whole. A vintage that speaks of warmth, vitality, and poise.

TASTING NOTES

APPEARANCE

Its antique-pink hue reveals a bright appearance crossed by fine bubbles.

BOUQUET

The complexity of the nose stands out immediately, revealing notes of blood orange, redcurrant, plum, and raspberry. As the wine warms in the glass, hints of sugared almonds and fragrant breads reminiscent of cumin emerge.

FLAVOUR

The palate shows a rich yet elegant structure, with remarkable length and flavors that recall small red fruits.

DENOMINATION

Trentodoc

DOSAGE

Brut

VARIETIES

Pinot Noir and Chardonnay, harvested strictly by hand.

AGEING

Minimum of 45 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