

FERRARI PERLÉ ROSÉ

RISERVA 2016

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 2016

The 2016 vintage called for focus and determination — a season in which every decision carried significance. A mild winter gently accompanied the vines into bud break, setting the stage for a promising cycle.

Late spring brought vigorous growth and demanded attentive stewardship, turning the vineyard into a space of constant dialogue between nature and expertise. It was a year in which knowledge and sensitivity shaped each intervention, transforming complexity into opportunity.

As stability returned in the latter part of summer, the grapes found their balance, completing a full and thoughtful ripening supported by vibrant, harmonious acidity. Harvest, slightly later than customary, marked the culmination of a carefully guided journey, yielding fruit of remarkable precision and quality.

TASTING NOTES

APPEARANCE

An antique pink hue enhanced by an elegant and refined perlage defines the glass.

BOUQUET

Its aromas speak of suggestive notes of raspberry, rose and plum, blood orange and fennel seeds, and rye bread.

FLAVOUR

On the palate, the organoleptic components interact in synergy giving a full, rich and balanced taste, characterized by a clean, long and noble finish. Memories of plum and fresh spices lengthen its persistence.

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 47 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1993

