

FERRARI PERLÉ ROSÉ RISERVA 2017

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 2017

The 2017 vintage will be remembered for its intensity and contrasts, shaped by a succession of powerful and recurring natural events. A mild winter gave way to a sterner spring in parts of the region, testing the delicate balance of the vineyards. Summer arrived with the sudden force of storms and frequent hail, demanding constant vigilance and timely decisions. It was a dynamic year, where deep knowledge of each parcel and swift action proved essential.

Harvest began earlier than usual, reflecting the accelerated pace of the season, and concluded with meticulous selection and precision. The result is a crop of remarkable quality, embodying the authenticity and vitality of a complex yet expressive vintage.

TASTING NOTES

APPEARANCE

Antique rose, with touches of cherry highlight the refined bubbles.

BOUQUET

Complex and layered, it opens with hints of raspberry, pink grapefruit and tangerine, through to fennel seeds and cumin. Time in the glass allows one to appreciate more articulated notes of rye bread, rosehips, oriental spices such as sweet paprika and almonds.

FLAVOUR

The palate has body and structure. All the aroma elements have a perfect balance for a rich, complex and very long finish.

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 57 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1993

