

FERRARI RISERVA LUNELLI 2007

FERRARI
TRENTO

A great reserve born from the century-old tradition of the winery, upon which the Lunelli family has placed its signature. This Trentodoc of extraordinary structure is made from Chardonnay grapes grown in mountain vineyards. A captivating synthesis of tradition and innovation, it is the only Ferrari Trento label whose first fermentation takes place in large Austrian oak casks, just as in the time of Bruno Lunelli. The aging in wood imparts body, an intriguing richness of flavor, and a harmonious softness.

VINTAGE 2007

The 2007 vintage will be remembered for its unpredictability, which made the season dynamic and full of interesting challenges in the vineyards. After a snowless winter, spring brought rainfall only in May. Summer, with its combination of rain and record heat, led the harvest in the lower hillside vineyards to begin in the early days of August.

Yet the mountains and the vineyards' varying altitudes came to the rescue, preserving a good level of acidity in the grapes.

TASTING NOTES

APPEARANCE

Yellow in color with golden highlights and a fine, persistent perlage.

BOUQUET

The nose is surprising for its spicy notes, among which rosemary stands out. Hints of lemon custard, freshly baked almond paste, and touches of grapefruit come together in an intriguing symphony of sensations.

FLAVOUR

On the palate, the sense of wonder becomes pure pleasure: the enveloping fullness of the sip defines a generous structure that delivers long-lasting persistence.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L; 1,5L

VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand.

SERVING TEMPERATURE

8/10°C

AGEING

A minimum of 74 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel - Wood

FIRST VINTAGE PRODUCED

2002

