

FERRARI RISERVA LUNELLI

2008

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 2008

The 2008 vintage was marked by temperatures and rainfall above the seasonal averages. Precipitation was particularly intense during spring and early summer, making vineyard management especially demanding. In August, stable and sunny weather allowed the grapes to reach good ripeness, accompanied by a very interesting aromatic profile.

TASTING NOTES

APPEARANCE

The color is a bright, shimmering golden yellow.

BOUQUET

The nose has a rich and layered impact, starting with notes of grapefruit peel, toasted pine nuts, ripe pineapple, and coffee powder, which are enriched by oxygenation in the glass with hints of honey and gingerbread.

FLAVOUR

The creaminess on the palate and the dynamic interaction with the freshness create an engaging sip that surprises and delights. The finish is marked by toasty notes and white pepper, highlighting the skillful use of wood.

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 82 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel - Wood

FIRST VINTAGE PRODUCED

2002

