

FERRARI RISERVA LUNELLI

2009

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 2009

The 2009 vintage began with a particularly harsh winter, marked by abundant rainfall. The delayed start of the growing season was quickly recovered thanks to a very warm spring, which brought vine development back to average levels already during flowering and fruit set.

Summer's favorable temperature fluctuations, with days warmer than seasonal averages, led to a harvest of perfectly healthy grapes, rich and expressive in their aromatic profile.

TASTING NOTES

APPEARANCE

A brilliant golden yellow colour, shot through with minuscule bubbles.

BOUQUET

The nose is intense and varied: its immediate, intense sensations are reminiscent of ripe yellow fruits, papaya, gingerbread, ground coffee and almond brittle. With oxygenation in the glass, notes of crème brûlée and a faint hint of aromatic herbs emerge.

FLAVOUR

On entry in the mouth, it is full-flavoured and rounded, well-structured and extremely harmonious. The notable finish offers toasty and fruity tones that prolong the aftertaste in truly remarkable fashion.

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 87 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel - Wood

FIRST VINTAGE PRODUCED

2002

