

FERRARI RISERVA LUNELLI 2010

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 2010

The 2010 vintage was marked by above-average rainfall, yet temperatures remained generally stable. Summer began with beneficial precipitation, followed by a warm and dry July. Abundant rain fell in August, but a period of stable, breezy weather in the first half of September proved providential for the sparkling wine base, harvested before the rains returned.

The grapes reached full ripeness, displaying excellent acidity and rich aromatic complexity.

TASTING NOTES

APPEARANCE

Bright, compact golden-yellow color, crossed by an extremely fine and persistent perlage.

BOUQUET

The initial aromatic expression reveals a layered complexity, offering notes of delicate toasting such as coffee grounds, brioche, ripe yellow-fleshed fruit, toasted pine nuts, and a hint of peanut.

FLAVOUR

On the palate, it opens with a rounded, enveloping structure and a rich, well-balanced body. The finish highlights additional toasted and pastry-like notes that extend its long, lingering aftertaste.

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 94 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel - Wood

FIRST VINTAGE PRODUCED

2002

