

# FERRARI RISERVA LUNELLI

## 2012

**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 2012

The 2012 vintage was a complex one, marked by alternating temperatures well above and below seasonal averages. After an unsettled and rainy spring, particularly in April, the summer returned to more stable conditions, culminating in an August defined by very high temperatures.

Harvest began toward the end of the month, in line with recent years. The grapes reached an optimal level of ripeness, displaying particularly compelling quality. In quantitative terms, production was below average due to the lower weight of the clusters.

### TASTING NOTES

#### APPEARANCE

Intense, bright golden color.

#### BOUQUET

It opens in the glass with bold, very clean aromas reminiscent of almond caramel, ripe yellow-fleshed fruit, and mango, followed by notes of pistachio cream and baked pastry.

#### FLAVOUR

The entry on the palate is pleasantly soft, highlighting excellent balance thanks to a freshness that is present yet perfectly integrated. The bubbles are creamy on the palate, and the long finish leaves lingering impressions of brioche and peanut butter.

#### 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 92 months on the lees.

#### RECOMMENDED GLASS

Grand Cru Tulip glass.

#### VINIFICATION

Steel - Wood

#### FIRST VINTAGE PRODUCED

2002

