

# FERRARI RISERVA LUNELLI

## 2015

**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 2015

The 2015 vintage was defined by a warm and sunlit character, shaped by a dry and steady rhythm throughout the growing season. A mild winter and balanced spring ensured a harmonious bud break, setting the stage for a luminous and coherent development.

Summer unfolded under radiant skies and limited rainfall, intensifying the ripening process. In such conditions, altitude proved essential: the higher vineyards preserved freshness and natural tension, safeguarding the fruit's balance even during the warmest weeks.

Harvest, beginning toward the close of summer, yielded grapes of remarkable quality — combining well-defined acidity, structure, and aromatic complexity in a refined and expressive whole. A vintage that speaks of warmth, vitality, and poise.

### TASTING NOTES

#### APPEARANCE

Rich appearance with bright gold hues. Fine bubbles traverse the steady goblet.

#### BOUQUET

At the nose it is distinctively complex, with flavours of yellow fruit, toasted almond, licorice, panforte and cinnamon. Tones of coffee and anise slowly emerge with oxygenation.

#### FLAVOUR

The flavour texture is rich and elegant, the sip is balanced and enveloping, the carbonic is refined and creamy, and the persistence is long. The finish recalls spicy and sweet pastry notes, highlighting a pleasant and satisfying gustatory trail.

#### 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 69 months on the lees.

#### RECOMMENDED GLASS

Grand Cru Tulip glass.

#### VINIFICATION

Steel - Wood

#### FIRST VINTAGE PRODUCED

2002

