

# FERRARI RISERVA LUNELLI

**FERRARI**  
TRENTO

## 2016

### LAYERED INTENSITY

*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 2016

The 2016 vintage called for focus and determination — a season in which every decision carried significance. A mild winter gently accompanied the vines into bud break, setting the stage for a promising cycle. Late spring brought vigorous growth and demanded attentive stewardship, turning the vineyard into a space of constant dialogue between nature and expertise. It was a year in which knowledge and sensitivity shaped each intervention, transforming complexity into opportunity.

As stability returned in the latter part of summer, the grapes found their balance, completing a full and thoughtful ripening supported by vibrant, harmonious acidity. Harvest, slightly later than customary, marked the culmination of a carefully guided journey, yielding fruit of remarkable precision and quality.

### TASTING NOTES

#### APPEARANCE

The elegance of fine bubbles stands out against an intensely golden background, illuminating the glass.

#### BOUQUET

A layered bouquet unfolds on the nose, beginning with a subtle smoky note, followed by hints of tobacco, crème brûlée, and vanilla. Ripe apricot then emerges, leading to a finish marked by delicate touches of jasmine and mango.

#### FLAVOUR

A wine of great structure, it is distinguished by the vibrancy of each sip, which lingers beautifully on the palate.

#### DENOMINATION

Trentodoc

#### AVAILABLE FORMATS

0.75L; 1.5L

#### DOSAGE

Extra Brut

#### SERVING TEMPERATURE

8/10°C

#### VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand.

#### RECOMMENDED GLASS

Grand Cru Tulip glass.

#### AGEING

A minimum of 86 months on the lees.

#### FIRST VINTAGE PRODUCED

2002

#### VINIFICATION

Steel - Wood

#### INGREDIENTS & COMPONENTS

#### DISPOSAL

100 ml: E= 307 kJ/74 Kcal

#### ALCOHOL CONTENT

12.5% Vol



RESERVE LINE