

GIULIO FERRARI ROSÉ 2006

FERRARI
TRENTO

Rose of emotions: from the obsession for excellence cultivated for over 120 years, the Trentodoc became the icon of Italian rosé sparkling wine.

VINTAGE 2006

The 2006 vintage was extraordinary for Trentodoc grapes. The prolonged winter cold delayed the start of the growing season by about two weeks, but an exceptionally warm and dry period between late spring and early summer made it possible to recover part of the early-season delay. In August, abundant rainfall replenished water reserves and, at the same time, brought cooler weather. As a result, the vintage produced particularly healthy and well-balanced Pinot Noir and Chardonnay grapes. The harvest began at the end of August for Chardonnay and on September 6 for Pinot Noir, and was marked by favorable weather conditions that preserved the grapes' excellent quality.

TASTING NOTES

APPEARANCE

Brilliant salmon pink in color, with coppery highlights that shade toward coral.

BOUQUET

Delicate hints of rosehip jam and citrus intertwine with spicy and mineral notes, creating an immediate sensation of pure, intense pleasure.

FLAVOUR

Striking for its vibrant intensity, supported by a fresh, savory lift that makes the sip exceptionally long, painting a perfectly balanced flavor profile.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L

VARIETIES

Careful selection of Pinot Noir grapes with a small percentage of Chardonnay depending on the vintage, harvested by hand.

SERVING TEMPERATURE

8/10°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

AGEING

Over 130 months on the lees.

FIRST VINTAGE PRODUCED

2006

FERMENTATION

Steel



RISERVE LINE