

GIULIO FERRARI ROSÉ 2008

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 2008

2008 was a year marked by above average temperatures and rainfall. Precipitation was particularly intense during spring and early summer, making vineyard management challenging. In August, stable and sunny weather allowed the grapes to ripen well, accompanied by a very interesting aromatic profile.

TASTING NOTES

APPEARANCE

Salmon pink in colour with remarkable brightness, it features an extremely refined bead.

BOUQUET

On the nose, it is highly complex and noble. The opening recalls notes of tamarind, pomegranate, cranberry and cherry, followed by floral nuances of violet and nigritella. With oxygenation, hints of bran, blood orange, rhubarb and cinnamon emerge.

FLAVOUR

On the palate it is structured, rich and powerful, yet remarkably balanced and long; the freshness gives depth to the sip, which closes, after seemingly endless moments, on the initial sensations of flowers and red fruits.

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