

# GIULIO FERRARI ROSÉ 2015 FERRARI

TRENTO

HARMONIOUS AND DYNAMIC

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

## VINTAGE 2015

2015 is a vintage that ensured a warm and dry course in its progressive progress. Fine weather accompanied the initial flowering, which then led, thanks to a balanced rainfall in the spring months, to a regular development of the vines. The subsequent summer, which was particularly hot and marked by low rainfall, favored on the one hand the ripening of particularly healthy grapes, and on the other, made it necessary to intervene, especially in the lower hillside vineyards, with irrigation to support the plants. Having reached the days of harvesting, the harvest was concentrated in a very short period of time; confirming that, from a qualitative point of view, the altimetric factor was decisive in defining the value of the grapes, special mention should be given to the fruits of the medium and high hill vineyards.

## TASTING NOTES

### APPEARANCE

Seductive antique rose that provides a backdrop to coppery reflections and a very fine perlage.

### BOUQUET

The nobility of the most typical aromas of the Classic Method blends with the lively elegance of notes that progressively lead from the alpine peaks to the Mediterranean. The initial dried fruit is followed by memories of underbrush, before the sharp vibrancy of pomegranate and blood orange emerge, leading to a caressing finish with a hint of caramel.

### FLAVOUR

On the palate, it is fresh and exuberant, with a dynamic quality that promises a radiant future in bottle aging. As it sits in the glass for a few minutes, it releases slightly smoky notes, complemented by a finish where hints of kumquat and Saturn peach intertwine with notes of gray pepper, ginger, and cinnamon.

### 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

A minimum of 95 months on the lees.

### FIRST VINTAGE PRODUCED

2006

### FERMENTATION

Steel

### INGREDIENTS & DISPOSAL OF COMPONENTS

100 ml: E= 307 kJ/74 kcal



RISERVE LINE