

GIULIO FERRARI ROSÉ 2016 FERRARI

TRENTO

CREAMY VERTICALITY

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

VINTAGE 2016

The 2016 vintage stood out for the excellent quality of the grapes and for a harvest favored by stable, sunny weather. Budbreak benefited from a mild winter, ensuring a balanced start to the growing cycle. The month of May, marked by abundant rainfall, encouraged vigorous vine growth, managed with professionalism and precision by our team of agronomists. In the second half of August, the return of optimal weather conditions allowed the grapes to reach perfect ripeness while preserving freshness and excellent acidity levels. The harvest, which began on August 29—slightly later than average—thus yielded fruit of extraordinary expression and potential.

TASTING NOTES

APPEARANCE

Fine, elegant bubbles rise through a pink-hued backdrop that shades toward copper, crowning the glass with a harmonious ring of foam.

BOUQUET

A refined structure of toasted notes is introduced by nuances of roasting intertwined with hazelnut. As time passes and the wine swirls in the glass, hints of salted butter caramel, kumquat, and vineyard peach emerge. In the background, subtle traces of red berries and saffron appear, completed by a delicate floral reminiscence of carnation.

FLAVOUR

Generous elegance and creamy effervescence accompany the silky caress delivered to the palate. Fresh yet never aggressive, it follows the vein of verticality that so distinctively defines the Ferrari style. Endless, with the grace of a savory note that shapes the finale.

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 93 months on the lees.

FIRST VINTAGE PRODUCED

2006

FERMENTATION

Steel

INGREDIENTS & DISPOSAL OF COMPONENTS

100 ml: E= 307 kJ/74 kcal



RISERVE LINE