



FERRARI

Fratelli Lunelli



Trentino

FERRARI ROSÉ

Ferrari was born over a century ago in 1902 through the efforts of Giulio Ferrari. After his studies in France, Ferrari returned to Trentino, Italy and planted Chardonnay, which no one had done before. Ferrari was convinced that through the combination of Trentino terroir, the innovative use of Chardonnay and the use of the traditional "metodo classico", he could make world-class sparkling wines. By 1906, the awards started to roll in and Ferrari was well on its way to producing what would shortly become the most famous sparkling wine in all of Italy.

In 1952, Giulio Ferrari, not having any children, chose Bruno Lunelli, a friend and local merchant as successor for his beloved business. Today the third generation of the Lunelli family is at the helm and the winery could not be in better hands as it continues to be a perennial Tre Bicchieri winner.

PRODUCTION AREA

Country: Italy
Region: Trentino
Appellation: Trento DOC

The hills surrounding Trento, Italy; all between 1000 - 2000 ft above sea level with either south-eastern or south-western exposure.

GRAPE VARIETIES

60% Pinot Noir; 40% Chardonnay

PRODUCTION TECHNIQUES

Ferrari Rosé is made using the traditional *metodo classico*. After a hand-harvest in September, the wine undergoes a gentle pressing and macerates with the skins for a brief time to extract just the right amount of color. The first fermentation then occurs in tanks. The wine is then bottled and a second fermentation occurs with selected yeasts. The resulting wine is matured for 25-30 months on the lees, with a gradual turning of the bottle upside-down (*rémuage*). Sediment is removed through disgorgement. The final touch is the addition of the "*liqueur d'expédition*" (a tiny dose of sugar) and selected wines (the recipe for which remains a closely-guarded Ferrari secret).

DESCRIPTION

Color: Salmon pink
Aroma: Distinct and very refined, with the fresh fragrance of hawthorn flowers, red currants and wild strawberries
Taste: Dry, clean and elegant, with a delicate finish of sweet almonds

ANALYSIS

Alc.: 12% TA: 6.0 g/L pH: 3.15 RS: 6-8 g/L

SERVING SUGGESTIONS

A sparkling wine of pronounced finesse. Perfect served as an aperitif or with lighter dishes, especially seafood.

BOTTLE SIZES

750 ml

