

# Ferrari

Wine Region: Trentino, Italy Date Established: 1902 Winemaker: Marcello Lunelli

Ferrari was founded in 1902 by Giulio Ferrari. After studying in France, Giulio returned to Trentino convinced that his native region's terroir was ideal for growing Chardonnay grapes suitable for the production of world-class sparkling wines. He dedicated his vineyards almost entirely to Chardonnay – a highly unusual move in Trentino – and by 1906 the awards had begun to roll in. Ferrari was well on its way to producing what would soon become the most famous sparkling wine in all of Italy. In fact, Ferrari is a perennial Tre Bicchieri award winner and has earned the worldwide reputation as THE premier producer of luxury sparkling wines from Italy.

In 1952, Giulio Ferrari, not having any children, chose friend and local merchant Bruno Lunelli as successor for his beloved business. Today, the third generation of the Lunelli family is at the helm, overseeing 300 acres of prime estate vineyards in Trentino.

All Ferrari wines are produced according to the regulations of the Metodo Classico Trento D.O.C., a process akin to that used by the finest Champagne houses. With the exception of Ferrari Rosè, Perlé Nero, and Perlé Rosé, all wines are blanc de blancs, meaning they are made from 100% Chardonnay, apparent in their remarkable delicacy and finesse.



- The Ferrari brand represents the philosophy of “The Italian Art of Living”
- Ferrari has been, and remains, the Italian sparkling wine benchmark for over a century
- Established in 1902 by Giulio Ferrari. Today led by the 3rd generation of the Lunelli family
- Largest estate in Trentino producing in the ‘Metodo Classico’



**FERRARI**  
TRENTO 1902

- **BRUT TRENTO DOC** 100% Chardonnay hand-picked from vineyards around Trento. Aged two years on the lees.  
**92 Points-** James Suckling, February 2014.
- **GIULIO FERRARI RISERVA DEL FONDATORE TRENTO DOC** 100% Chardonnay, single-vineyard, aged 10 years. The flagship wine. 19-time *Tre Bicchieri* winner. **92 Points** – *Wine Spectator*, May 2014.
- **PERLÉ TRENTO DOC** 100% Chardonnay, estate selection. Aged four years. A vintage metodo classico sparkling wine produced only in great vintages. **91 Points** – *Wine Spectator*, May 2014.
- **PERLÉ NERO TRENTO DOC** 100% Pinot Noir. A strict selection of Pinot Noir grapes, harvested by hand.  
**90 Points** – *Wine Spectator*, May 2014.
- **PERLÉ ROSÉ TRENTO DOC** 80% Pinot Noir, 20% Chardonnay. Matured at least 5 years on the lees.  
**90 Points** – *Wine Spectator*, May 2014.
- **ROSÉ TRENTO DOC** 60% Pinot Noir, 40% Chardonnay from vineyards around Trentino. Aged 25-30 months on the lees.  
**92 Points-** James Suckling, February 2014.



Italy 