

Ferrari,

Maximum Blanc de Blancs NV

Trento DOC, Trentino-Alto Adige, Italy

FERRARI
TRENTO



PRODUCER

Giulio Ferrari honed his craft in Champagne, before founding his eponymous winery in 1902, aiming to produce world-class sparkling wines in the Trento DOC. With no heirs, he passed it to Bruno Lunelli in 1952, whose family still run the estate today. Ferrari focuses primarily on Chardonnay, which Giulio Ferrari introduced to the area, planted on the slopes of the Dolomites, between 300 and 600 meters above sea level. These elevations create significant diurnal temperature variation, giving the grapes aromatic complexity, elegance, and acidity. Winemaker Cyril Brun, from Aÿ in Champagne, joined as Chef de Cave in June 2023, bringing his vast experience and new perspective to the Trento DOC Metodo Classico sparkling wine.

VINEYARDS

The grapes for this wine come from the slopes of the Dolomite mountains around the city of Trento. They are grown by around 600 families of vine growers that have worked for generations with the Lunelli family and follow the Ferrari sustainable practice protocol aided by the Ferrari agronomist team. Vineyards sit at an altitude between 300-750 meters above sea level which means high diurnal change in temperature giving the grapes a wide range of aromatics and high acidity levels. The soils here are glacial of origin and they have south-eastern and south-western exposures.

VINIFICATION

After the first fermentation in stainless steel vats, the wines underwent malolactic fermentation to soften the natural acidity and improve texture. The cuvée was bottled and yeast from the Ferrari own strain selection were added for second fermentation. The wine is aged on lees for an average of 2 years before disgorgement and dosage.

TASTING NOTES

Light straw yellow in colour with a fine perlage. It shows pleasant fruit aromas with hints of bread crust and hazelnut. The palate is elegant with a very persistent velvety texture with a light fruity note of ripe apples, pleasant hints of yeast and sweet almonds and a faintly aromatic quality that is typical of Chardonnay.

Grape Varieties	100% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Residual Sugar	7g/L
Acidity	6.6g/L
Wine pH	3.14
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan