

Ferrari,
`Maximum` Rosé NV
Trento DOC, Trentino-Alto Adige, Italy

FERRARI
TRENTO



Grape Varieties	70% Pinot Nero 30% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Residual Sugar	6.5g/L
Acidity	6.9g/L
Wine pH	3.19
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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 350-750 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

Grapes were hand picked and carried to the winery. The Chardonnay and half of the Pinot Noir grapes were gently pressed using a pneumatic press and fermented in stainless steel vats as white wines. The remaining Pinot Noir grapes underwent 10-15 hours of maceration before being pressed and fermented into a rosé wine. After the malolactic fermentation – which softens the natural acidity and improves texture – the wines were blended into a rosé wine which was bottled for the second fermentation. Ferrari use their own selection of yeast to start the second fermentation. The wine is aged on lees for a minimum of 2 years before disgorgement and dosage which is normally in the range of 5-6 gr of sugar.

TASTING NOTES

Elegant pink hue with a persistent perlage. The nose shows delicate aromas of yeast, deriving from the long bottle ageing, and berries that are typical of Pinot Noir. The palate has flavours of raspberry, wild strawberry and violets accompanied by hints of brioche on the finish.

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