



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 A  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 come from organic certified vineyards owned by the Lunelli family. The vineyards sit on the slopes of the Dolomites mountains at altitudes between 350 and 750 meters above sea level with a south-eastern and southerly exposure. Soil are skeletal and sandy.

VINTAGE

After cold temperatures until April, warm weather and rains in May abruptly pushed vegetative development forward, leading to a June that was finally warm, regular and which was vital to avert disease. Following numerous summer rains, at lower altitudes the harvest began on August 17, yielding grapes with slightly higher than average sugar content. Whereas, in the higher vineyards, grape ripening took place at greater day-night temperature ranges, as well as on soils with higher water availability, here the harvest had excellent acidity and, above all, quantity.

VINIFICATION

Grapes were hand harvested and carried to the winery where they were gently pressed using a pneumatic press. After the first fermentation in stainless steel vats, the wines underwent malolactic fermentation to soften the natural acidity and improve texture. The cuv e 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 at least 45 months before disgorgement and dosage (on average 5-6 gr sugar).

TASTING NOTES

Characterized by a fine and persistent perlage, it opens with aromas of citrus, pineapple and grapefruit, peach and rennet apple, sponge cake and delicate honeyed notes. On the palate it is fresh with a rich body . It closes long and with a hint of summer fruit on the finish.

Grape Varieties	100% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Residual Sugar	5.5g/L
Acidity	6.5g/L
Wine pH	3.08
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan