

Ferrari,

`Perlé` Rosé Riserva 2017

Trento DOC, Trentino-Alto Adige, Italy

FERRARI
TRENTO



Grape Varieties	80% Pinot Nero 20% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Residual Sugar	4.5g/L
Acidity	6.54g/L
Wine pH	3.2
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 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

The year 2017 will surely be remembered for the succession of particularly intense and repeated weather events that affected most of the province. The winter was mild, while, in spring, several areas of Trentino were hit hard by frost and cold temperatures. The summer solstice, as usual, began the period of intense thunderstorms and hailstorms. The harvest began on August 14, ten days earlier than average, and ended on September 14, with a very good quality yield of grapes.

VINIFICATION

Grapes were hand picked and carried to the winery. The Chardonnay and part of the Pinot Noir grapes were gently pressed using a pneumatic press and fermented 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 soften the natural acidity and improve texture – the wines were blended into a rosé wine which was bottled for the second fermentation using Ferrari's own selection of yeast. The wine is aged on lees for a minimum of 5 years before disgorgement and dosage which is normally in the range of 5-6 gr of sugar.

TASTING NOTES

This wine has a old rose pink colour and a fine perlage. The nose is dominated by elegant notes of berries, roses and raspberries that give way to hints of biscuits and candied orange. The palate is supported by excellent structure that highlights the typical qualities of Pinot Noir. It is enhanced by a delicate hint of spices, sweet almonds and yeast. The finish is long and persistent.