

Ferrari,

**`Riserva Lunelli` 2016**

**Trento DOC, Trentino-Alto Adige, Italy**

**FERRARI**  
TRENTO



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Marcello Lunelli and Cyril Brun</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 Chardonnay grapes used for this wine come from the family's own vineyards in the Trento area. The majority would be sourced from the vineyard surrounding Villa Margon, the splendid 16th century country house that acts as Cantine Ferrari's hospitality centre.

## VINTAGE

2016 will be remembered as a difficult year in many respects, but characterised by a harvest that took place in fine weather and resulted in good quality grapes. The winter was mild and resulted in an early bud break. The end of April saw a return of significant cold weather, which caused frost damage in some of the more exposed vineyards. The month of May was characterised by frequent rainfall, long soaking and continuous vegetative development of the vines, which made pest defence very challenging. The last ten days of August saw the start of a period in which the weather conditions remained stable with good weather, allowing the grapes to be harvested when fully ripe and with good acidity levels. Harvesting began in the first week of September.

## VINIFICATION

This wine is a homage to Bruno Lunelli and the winemaking for traditional method sparkling wines in the 50s and 60s, before the introduction of stainless-steel fermenters. It represents synthesis of tradition and innovation, being the only Ferrari wine whose first fermentation takes place in large Austrian oak casks, as in the days of Bruno Lunelli. The fermentation in wood casks gives the wine greater body, an intriguing richness and roundness on the palate. Part of the wine is also aged in oak casks before being blended and bottled for the second fermentation with the addition of Ferrari's selection of yeast strains. The wines are then aged for at least seven years in the bottle before disgorgement.

## TASTING NOTES

Bright gold hues with fine bubbles. On the nose it is distinctively complex, with flavours of stone fruit, toasted almond, licorice, panforte and cinnamon and hints of coffee and anise. The palate is rich and elegant, showing balance and complexity of flavours. The finish recalls spicy and sweet pastry notes, with a long persistence.

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