

FERRARI ROSÉ

Obtained from a premium blend of Pinot Nero grapes (vinified as a rosé) with Chardonnay, this is a delicate and intriguing Trentodoc.

denomination TRENTODOC

grapes Pinot Nero 60% and Chardonnay 40%, picked

by hand from the end of August to the

beginning of September.

length of ageing More than 24 months on our own cultured

veasts.

production zone Vineyards on the slopes of the mountains of

> Trentino at over 300 metres above sea level, with south-eastern and south-western

exposures.

alcohol level 12.5% vol.

sizes available 0.375L; 0.75L

first year of production 1969

TASTING NOTES

appearance

Coppery, tending towards old rose. The

perlage is fine and persistent.

Distinguished and of remarkable finesse,

with a fresh fragrance of hawthorn flowers and hints of currants and wild strawberries.

Dry, clean and elegant, with a delicate palate

background of sweet almonds and aromatic

musk; remarkably persistent.

