

Riserva Lunelli TRENTODOC

BACKGROUND

Paradoxically, Italy's most famous metodo classico sparkling wine was started with the desire to compete with the best French Champagnes. Giulio Ferrari, a Trentino native, started his venerable sparkling wine house in 1902, after studying winemaking in France. Convinced that his native region's terroir was ideal for growing Chardonnay, he produced three of his now best-known cuvées – Ferrari Brut, Perlé and Giulio Ferrari – as blanc de blancs. This innovative approach quickly paid off. Ferrari wines consistently receive some of Italy's top accolades, including being awarded Tre Bicchieri 22 years in a row.

TERROIR & VINTAGE NOTES

Overall, the year 2015 was hot and dry. There were favorable weather conditions until June, with little rainfall in the summer period; irrigation therefore was essential to cope with the seasonal trend. A mild winter and a regular spring followed. The harvest began in the last days of August. From a qualitative point of view, the altitude factor was very important, given the generally hot year: the altitude of the vineyards dedicated to the production of this Riserva made it possible to maintain a good acidity content of the grapes accompanied by great complexity, structure and aromatic finesse.

WINEMAKING & AGING

A beguiling synthesis of tradition and innovation, it is the only wine from Ferrari whose first fermentation takes place in large Austrian oak casks, as in the days of Bruno Lunelli. This origin in wood gives it greater body, an intriguing richness on the palate and a harmonious roundness of flavour. This wine is aged at least seven years in bottle.

TASTING NOTES

Rich appearance with bright gold hues. Fine bubbles traverse the steady goblet. The nose is distinctively complex, with flavors of yellow fruit, toasted almond, licorice, panforte and cinnamon. Tones of coffee and anise slowly emerge with oxygenation. The flavor texture is rich and elegant, the sip is balanced and enveloping, the carbonic is refined and creamy, and the persistence is long. The finish recalls spicy and sweet pastry notes. Extraordinarily versatile when matched with food and ideal for drinking throughout a meal.



ORIGIN

Trento DOC, Trentino, Italy

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Marcello Lunelli

