



# FERRARI

## BRUT ROSÉ 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.

### APPELLATION

Trentino, Italy

### VARIETAL COMPOSITION

60% Pinot Noir, 40% Chardonnay

### VINTAGE NOTES

With its mountain viticulture (the Dolomites), Trentino is an area well-suited to the production of sparkling wines of great elegance and complexity. Large diurnal temperature range and high altitudes ensures high acidity and freshness in the grapes. With 300 acres of vineyards, Ferrari represents the largest estate in the Trentino region.

### WINEMAKING

Ferrari Rosé is made using the traditional metodo classico. After a hand-harvest in September, the wine undergoes a gentle pressing and macerates with the skins for a brief time to extract just the right amount of color.

### AGEING

The wine is matured at least 25-30 months on the lees, with a gradual turning of the bottle upside-down (rémuage). Sediment is removed through disgorgement.

### TASTING NOTES

Salmon pink in color. Distinct and very refined on the nose, with the fresh fragrance of hawthorne flowers, red currants, and wild strawberries. Dry, clean, and elegant palate, with a delicate finish of sweet almonds. A sparkling wine of pronounced finesse. Perfect served as an aperitif or with lighter dishes, especially seafood.

### WINEMAKER

Marcello Lunelli

### TECHNICAL DATA

Acidity  
6.0 g/L - pH: 3.15  
RS: 6-8g/L  
Alcohol  
12%



**FERRARI**  
TRENTO 1902



**92** WINE ENTHUSIAST  
POINTS April 2022

**92** PTS JAMES SUCKLING 7/21  
**91** PTS WINE SPECTATOR 3/24  
**91** PTS VINOUS 5/22  
**90** PTS WINE ADVOCATE 2/21



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