

FERRARI

BRUT 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

100% Chardonnay

TERROIR NOTES

With its mountain viticulture, Trentino is an area that is extraordinarily suited to the production of sparkling wines of great elegance and complexity: the alternation of warm days and cool nights gives added quality to the grapes, giving them a rainbow of different flavors and fragrances. Vineyards have southeastern and southwestern exposures on the slopes of the mountains of Trentino.

Production zones include various communes in the Val d'Adige, the Val di Cembra and the Valle dei Laghi. It is thanks to the intuition of Giulio Ferrari that this area represents today the largest vineyard zone planted with Chardonnay in Italy; A lovely garden of vines, guarded like a treasure by the mountains that surround it.

WINEMAKING

Ferrari Brut is made using the traditional metodo classico. After a handharvest in September, the wine undergoes a gentle pressing and first fermentation in tanks. The wine is bottled and a second fermentation occurs with selected yeasts.

AGEING

The wine is matured at least 24 months on the lees, with a gradual turning of the bottle upside-down (rémuage). Sediment is removed through disgorgement.

TASTING NOTES

Fresh and lasting aromas, with significant overtones of ripe golden apples, wild flowers and a subtle, delicate fragrance of yeast. On the palate, the wine is clean and balanced, with a slight and pleasant finish of ripe fruit and a hint of bread-crust. A sparkling wine of pronounced finesse. Perfect served as an aperitif or with lighter dishes, especially seafood.



91 WINE SPECTATOR
March 2024
POINTS

91 PTS WINE ADVOCATE 2/21
91 PTS WINE ENTHUSIAST 4/21
91 PTS VINOUS 12/23
91 PTS JAMES SUCKLING 7/21



WINEMAKER

Marcello Lunelli

TECHNICAL DATA

Acidity
6.0 g/L - pH: 3.30
Alcohol
12.5%

