



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 & VINTAGE NOTES

Harsh spring frosts when the vines were in full bud break hindered the development of the buds and the clusters. Although temperatures were not particularly low (28°F), the frosts were quite long, lasting for several hours at a time. Consequently, the vines produced fewer bunches, which in turn led to higher quality. The summer was hot, with an average daytime high of 96°F in January and February. Conversely, summer nights were cold (average low of 41°F). This daytime/nighttime temperature differential proved very beneficial, because it allowed grapes to ripen to perfection.

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.

WINEMAKER

Marcello Lunelli

TECHNICAL DATA

Acidity
6.0 g/L - pH: 3.30
Alcohol
12%



92 JAMES SUCKLING
POINTS October 2017

90 PTS WINE SPECTATOR 4/16

89 PTS WINE ADVOCATE 7/17



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