



WINEMAKER

Marcello Lunelli

TECHNICAL DATA

Alcohol
12.5%

FERRARI

PERLÉ ROSÉ TRENTODOC 2015

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.

A vintage rose obtained from the matchless Pinot Noir grown in the vineyards owned by the Lunelli family. Designed to satisfy true connoisseurs.

APPELLATION

TrentoDOC, Italy

VARIETAL COMPOSITION

80% Pinot Nero, 20% Chardonnay

TERRIOR & 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.

2015 stood out due to its hot, dry growing cycle. Up until June, the climate was normal, with little rainfall during the summer; irrigation proved to be fundamental for the development of the vines during this season. A mild winter was followed by a regular spring, with good budding. The harvest for the Chardonnay grapes began at the very end of August. The picking of the Pinot Nero took place a week later in order to benefit from perfect phenolic ripening of the skins, crucial for obtaining in due course a rosé wine that is fine, well-balanced and elegant. From the point of view of quality, the altitude factor was very important, given the generally hot year: the height of the vineyards devoted to the production of the Perlé Rosé allowed the grapes to maintain a good level of acidity, accompanied by great complexity, structure and refined aromas.

WINEMAKING

Ferrari Perlé Rosé is made using the traditional metodo classico. After a hand-harvest at the end of September, the wine undergoes a gentle pressing.

AGEING

At least five years on the yeasts, selected from our own strains.

TASTING NOTES

The rose hue displays a brilliant sheen, shot through with fine bubbles. The complexity of the nose is immediately evident, allowing hints of blood orange, redcurrants, plums and raspberries to emerge. Gradually, one perceives notes of sugared almonds and aromatic breads, with suggestions of cumin. On the palate it reveals an attractively rich yet elegant structure, and a notably long aftertaste that again conjures up sensations of red berry fruits.



FERRARI
TRENTO 1902



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