



FERRARI

TRENTINO, ITALY



Mastering the art of Italian living is not difficult. Simply pop open a bottle of Ferrari, Italy's most iconic sparkling wine, and you will find luxury, glamour, and undeniable quality in every sip. 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, and being recognized as Wine Producer of the Year 2018 by the esteemed Gambero Rosso organization.

- First producer of méthode champenoise/metodo classico in Italy
- First to plant the varieties for Champagne production in Italian soil – 1897 Chardonnay, later Pinot Noir
- First to experiment with longer aging techniques
- Estate-owned vineyards & hand harvested grapes. High altitude, highly sustainable viticulture techniques
- Organic principles of the winemaking, above and beyond strict viticulture protocols in Trentino
- High altitudes and diurnal temperature shifts, with the influence of the Lago di Garda wind create almost Mediterranean climatic conditions
- #1 sparkling wine in Italy; Ferrari Brut is 40% market share for Sparkling wine in Italy



THE LUNELLI FAMILY

Riserva del Fondatore Giulio Ferrari
TrentoDOC
Riserva del Fondatore Giulio Ferrari Rosé
TrentoDOC
Riserva Lunelli TrentoDOC
Perlè Nero TrentoDOC
Perlè Rosé TrentoDOC
Perlè TrentoDOC
Brut Rosé TrentoDOC
Brut TrentoDOC





FERRARI



FERRARI RISERVA DEL FONTADORE GIULIO FERRARI TRENTODOC

Trentino, Italy

- 100% Chardonnay
- Dedicated to Ferrari's founder Giulio Ferrari
- Giulio Ferrari was the first to plant Chardonnay in Trentino
- His dream was to create a wine in Trentino capable of competing with some of the best French Champagnes
- The first vintage of Giulio Ferrari was produced in 1972
- Made using the traditional metodo classico
- An elegant and balanced palate, with a velvety, rich body; flavors of vanilla, acacia blossoms, honey and dry hay are combined with flowery scents; all ensuring that the wine has a noble and lingering finish

96+
POINTS
2008
WINE ADVOCATE
2/21

97
POINTS
2007
WINE ADVOCATE
12/18



FERRARI RISERVA DEL FONTADORE GIULIO FERRARI ROSÉ TRENTODOC

Trentino, Italy

- A blend of Pinot Noir and Chardonnay
- Ferrari's obsession with excellence has produced an exclusive Trentodoc that expresses the vibrant intensity of Pinot Noir from mountainside vineyards
- With 300 acres of vineyards, Ferrari represents the largest estate in the Trentino region
- An exclusive Trentodoc that expresses the vibrant intensity of Pinot Noir from mountainside vineyards
- A wine of great elegance and complexity
- The perlage hypnotizes with its fine and abundant bubbles

97
POINTS
2008
WINE ENTHUSIAST
4/21

92
POINTS
2007
WINE ENTHUSIAST
12/19



FERRARI RISERVA LUNELLI TRENTODOC

Trentino, Italy

- 100% Chardonnay
- This cuvee is a beguiling synthesis of tradition and innovation
- The grapes are carefully selected and hand-harvested from the vineyards that surround Villa Margon in the Dolomites
- Aged in large Austrian oak casks; A minimum of 7 years on the yeasts, selected from among Ferrari's own strains
- Multi-faceted in its expressiveness, it offers a perfect balance of varietal sensations, of toasty yeastiness and spices; The finish displays great intensity and persistence.

94
POINTS
2009
WINE ADVOCATE
2/21

93
POINTS
2006
WINE ADVOCATE
5/16



FERRARI PERLÉ ROSÉ TRENTODOC

Trentino, Italy

- 80% Pinot Nero, 20% Chardonnay
- In 1968, Ferrari produced the first Metodo Classico Rosé utilizing the saignée method
- In the '90s the first vintage Rosé was produced after two decades of experimentation, with the Perle Rosé
- Made using the traditional metodo classico; After hand harvesting at the end of September, the wine undergoes a gentle pressing
- Aged at least five years on the yeasts, selected from Ferrari's own strains
- Tight and elegant on the front palate, displaying a great personality, combined in refined fashion with really notable depth of flavor; Its delicate yet forthright finish manifests fresh, citrus-like notes and hints of cumin-flavored bread

94
POINTS
2014
WINE ADVOCATE
2/21

93
POINTS
2013
WINE ENTHUSIAST
12/19
BEST OF YEAR 2019



FERRARI PERLÉ TRENTODOC

Trentino, Italy

- 100% Chardonnay
- The first year of production for Perlé was 1971.
- Only the best Chardonnay grapes from the family's vineyards are selected
- Made using the traditional metodo classico; After hand harvesting at the end of September, the wine undergoes a gentle pressing
- Aged at least five years on the yeasts, selected from Ferrari's own strains
- This is a wine of indisputable quality – the synthesis of elegance, freshness and harmonious complexity.
- A dry, clean and elegant palate with a lasting smoothness; Notes of ripe apples, a pleasant yeastiness and sweet almonds

94
POINTS
2014
WINE ADVOCATE
2/21

94
POINTS
2011
WINE ADVOCATE
12/18



FERRARI PERLÉ NERO TRENTODOC

Trentino, Italy

- 100% Pinot Nero
- Each vintage is the result of 40 years experience working Pinot Noir, a complex, delicate varietal
- 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
- Made using the traditional metodo classico; After hand-harvesting in the middle of September, the wine undergoes a gentle pressing
- Offers an exceptional personality, of rare complexity, where fruity and roast notes are perfectly balanced, completed by a charming sapidity; The elegant creaminess surprises in a dynamic way and lingers with a long and pleasing finish

95
POINTS
2010
WINE ADVOCATE
12/18

94+
POINTS
2009
WINE ADVOCATE
7/17



FERRARI BRUT ROSÉ TRENTODOC

Trentino, Italy

- 60% Pinot Noir, 40% Chardonnay
- The delicate harmony between the elegance of Chardonnay and the structure of Pinot Noir
- Ferrari Rosé is made using the traditional metodo classico
- After hand-harvesting 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
- The wine is matured at least 25-30 months on the lees, with a gradual turning of the bottle upside-down (rémuage).
- Dry, clean, and elegant palate, with a delicate finish of sweet almonds; A sparkling wine of pronounced finesse

92
POINTS
NV
JAMES SUCKLING
6/21

90
POINTS
NV
WINE ENTHUSIAST
4/21



FERRARI BRUT TRENTODOC

Trentino, Italy

- 100% Chardonnay
- This Brut was first produced in 1902 by Giulio Ferrari and since then, his recipe has remained almost completely unchanged!
- Made using the traditional metodo classico
- The wine is matured at least 24 months on the lees, with a gradual turning of the bottle upside-down (rémuage)
- Classic in its style and taste characteristics, this Brut is fresh and unmistakable
- Clean and balanced, with a slight and pleasant finish of ripe fruit and a hint of bread crust

91
POINTS
NV
WINE ENTHUSIAST
4/21

91
POINTS
NV
WINE ADVOCATE
2/21