



WINEMAKER
Marcello Lunelli

TECHNICAL DATA

Alcohol
12.5%
Acidity
TA: 6.0 g/L
pH: 3.20
RS: 8.4 g/L

FERRARI

PERLÉ ROSÉ TRENTODOC 2012

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. 2012 was a complex year, characterized by alternating temperatures that were either significantly higher or lower than the norm. After a worrying start to the growing season due to the high amount of rain in April, there were no further problems from the point of view of protection against parasites and diseases, partly thanks to a particularly hot month of August. Hand-harvesting in the vineyards devoted to Ferrari Perlé Rosé began on 28th August, in line with recent years, and was concentrated within a very brief period of time. The quality of the grapes at harvest time was excellent, with lower than average yields due to bunches that were lighter and less compact than usual.

WINEMAKING

Ferrari Perlé 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 5 years on the yeasts, selected from our own strains.

TASTING NOTES

The wine's appearance reveals a brilliant old rose hue, made even more attractive by the fine, persistent perlage. Its nose is intense, offering notes reminiscent of red berry fruits, sour black cherries, sugared almonds and blood oranges. It is tight and elegant on the front palate, displaying a great personality that is 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.



FERRARI
TRENTO 1902



94+ WINE ADVOCATE
POINTS
December 2018

93 PTS WINE ENTHUSIAST 12/18
BEST OF YEAR 2018

93 PTS VINOUS 1/19

93 PTS JAMES SUCKLING 11/18



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