



WINEMAKER
Marcello Lunelli

TECHNICAL DATA
Alcohol
12.5%

FERRARI

RISERVA LUNELLI TRENTO DOC 2006

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

TrentoDOC, Italy

VARIETAL COMPOSITION

100% Chardonnay

TERRIOR & VINTAGE NOTES

This fine "Riserva" wine results from Ferrari's more than one hundred year-long tradition of making sparkling wines, and the Lunelli family has therefore decided to put its name on the label. It is a Trentodoc of extraordinary structure, obtained exclusively from Chardonnay grapes from the family's own vineyards surrounding Villa Margon, the splendid 16th century country house that acts as Cantine Ferrari's hospitality centre. A beguiling synthesis of tradition and innovation, it is the only wine from Ferrari whose first fermentation takes place in large Austrian oak casks, as in the days of Bruno Lunelli. This origin in wood gives it greater body, an intriguing richness on the palate and a harmonious roundness of flavour. After at least 7 years' maturation in the bottle, the Ferrari Riserva Lunelli displays a complex bouquet and a broad structure, making it extraordinarily versatile when matched with food and ideal for drinking throughout a meal.

WINEMAKING

The 2006 vintage was an extraordinary one for the grapes used to make Trentodoc. The continuation of cold winter weather delayed the start of the vegetative cycle by about two weeks but an exceptionally hot and dry climate at the end of spring and the beginning of the summer allowed the vines to make up for the lag in development at the beginning of the vineyard year. In August, abundant rains restored the vines' water supply and, at the same time, caused the climate to be somewhat cooler. The Chardonnay grapes cultivated in the Lunelli family's vineyards revealed notably rich aromatic components and were extremely healthy, qualities that were preserved by the favourable weather conditions during the period of the harvest.

AGEING

This wine is aged a minimum of seven years on the yeasts, selected from among Ferrari's own strains.

TASTING NOTES

Aromas of ripe fruitiness are accompanied attractively by citrus-like notes and hints of candied orange peel that become sublimated in spicy tones that are as unexpected as they are intriguing... mineral characteristics and juiciness, confirming the sensations already found on the nose. This wine has an independent character, and it continues to become ever more versatile in its pairings with food thanks to the richness of its structure, combined with an enchanting elegance.



FERRARI
TRENTO 1902



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