



FERRARI

RISERVA LUNELLI TRENTO DOC 2008

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 growing cycle was characterized by cool temperatures, below average for the various periods of the year. Spring was particularly rainy and made fairly frequent spraying of the vines necessary. The constant sunny weather in August allowed for good ripening of the grapes. The cool summer permitted the grapes for making sparkling wines to preserve good acidity and develop a satisfying array of aromas. The harvest began on 3rd September, about a week later than the norm.

AGEING

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

TASTING NOTES

Rich and stratified aromas, with initial suggestions of grapefruit zest, toasted pine nuts, ripe pineapple and coffee powder. With oxygenation, these sensations take on attractive honeyed and gingerbread notes. Its creaminess on the palate and the dynamism created by continuous interaction with the fresh acidity give the wine an amazingly inviting and enchanting flavour. The toasted and white pepper tones on the finish highlight the skilful use of oak.

WINEMAKER

Marcello Lunelli

TECHNICAL DATA

Alcohol
12.5%



FERRARI

TRENTO 1902



94 WINE ADVOCATE
POINTS July 2017

94 PTS JAMES SUCKLING 10/17



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