



FERRARI

RISERVA LUNELLI TRENTODOC 2009

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 winter was particularly cold and characterized by abundant rainfall. However, the delay with which the vegetative cycle began was very soon made up for, thanks to a very warm spring, which brought the timing of flowering and fruit set back to normal. The good thermal excursions during the summer, with temperatures sometimes higher than the seasonal average, led to a harvest of perfectly healthy, aroma-rich grapes.

AGEING

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

TASTING NOTES

Intense and varied aromas; its immediate, intense sensations are reminiscent of ripe yellow fruits, papaya, gingerbread, ground coffee and almond brittle. With oxygenation in the glass, notes of crème brûlée and a faint hint of aromatic herbs emerge. On entry in the mouth, it is full-flavoured and rounded, well-structured and extremely harmonious. The notable finish offers toasty and fruity tones that prolong the aftertaste in truly remarkable fashion.

WINEMAKER

Marcello Lunelli

TECHNICAL DATA

Alcohol
12.5%



FERRARI

TRENTO 1902



94 WINE ADVOCATE
February 2021
POINTS

93 PTS VINOUS 11/20
92 PTS JAMES SUCKLING 11/18
91 PTS WINE SPECTATOR 6/21
90 PTS WINE ENTHUSIAST 12/18
BEST OF YEAR 2018



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