



FERRARI RISERVA LUNELLI 2009 TRENTODOC

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.

The 2009 vintage

The winter was particularly cold and characterised 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.

Tasting notes

A brilliant golden yellow colour, shot through with minuscule bubbles. The nose is intense and varied: 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.