

FERRARI



The firm Ferrari was founded in 1902 by Giulio Ferrari. Among his greatest merits is the introduction, development and cultivation of Chardonnay grapes in Italy. The Chardonnay grape is perfect for making a delicious sparkling wine by the Champagne method. Giulio traveled throughout Europe to learn about Champagne and wine in general. He settled in Trento, where the land and weather are nearly identical to the Champagne region. Here he perfected his art. The result is a "Spumante" which is rated among the best champagne-styled wines in the world.

The Lunelli family has continued the traditions set by Giulio, making his dream a reality. "Ferrari" is served at the most exclusive restaurants in the world and is often used to celebrate memorable events. The production is now over one million bottles, using the same techniques developed by Giulio. Ferrari owns over 100 acres of vineyards to further control the quality of the grapes.

BRUT, Non Vintage

REGION: Trentino

GRAPE TYPE: 95% Chardonnay with 5% Pinot Noir

COLOR: Pale, straw yellow with greenish tinges

BOUQUET: Forthcoming, fresh and lasting, with significant overtones of ripe golden apples and wild flowers and a subtle, delicate fragrance of yeast.

TASTE: Clean and balanced with a slight and pleasant aftertaste of ripe fruit and a hint of bread crust which lingers on perfectly.

AGEING: At least 24 months on own selected yeast

RECOMMENDED DISHES: Splendid as an aperitif or with the entire main meal

SERVE: Cold; 43° F (6° C), opening at the time of serving, holding it at an angle

