

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 PERLÉ

REGION: Trentino

GRAPE TYPE: 100% Chardonnay

COLOR: Pale, straw yellow with golden reflections

BOUQUET: Notes of almond flower, rennet, apple and bread crust.

TASTE: Dry, elegant, velvety with fruity apple notes and toasty sweet almond flavors and a long persistent finish.

AGEING: Wine remains "sur lie" for 36 to 42 months

RECOMMENDED DISHES: Perfect as an aperitif or with shellfish and lobster.

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

