



FERRARI

TRENTO 1902

FERRARI MAXIMUM BLANC DE BLANCS NV

A Trentodoc with great personality, characterized by freshness, fragrance and finesse: it is designed for the restaurant sector and other high-quality venues.

Denomination	TRENTODOC
grapes	A strict selection of 100% Chardonnay grapes, Picked by hand in the first half of September.
length of ageing	Aged for an average of 30 months on lees, with yeasts selected from our own strains
production zone	Vineyards on the slopes of the mountains of Trentino, at 300-600 meters above sea level, with south-eastern and south-western exposures.
alcohol level	12.5% vol.
sizes available	0,375L ; 0,75L ; 1,5L
first year of production	1991

TASTING NOTES

appearance	Brilliant straw yellow.
nose	Very intense, with notes of ripe fruit along with hints of crusty bread and hazelnuts.
palate	Fresh and with great finesse, making it moreish and satisfying to drink. The finish offers nuances of citrus fruits and mineral sensations.

