

## FERRARI RISERVA LUNELLI

A vintage wine of extraordinary structure, and a fascinating synthesis of innovation and tradition. It is a natural extension to Ferrari's range, with its supreme elegance to which maturation in oak adds an intriguing richness and harmonious complexity.

<b>grapes</b>	A strict selection of only Chardonnay grapes, picked by hand, in the first half of September.
<b>production zone</b>	The Villa Margon vineyards, owned by the Lunelli Family, on the high hillsides above Trento.
<b>length of maturation</b>	Minimum 7 years on selected yeasts from Ferrari's own cultures.
<b>alcohol level</b>	12,5% vol.
<b>first vintage produced</b>	2002.

### TASTING NOTE



<b>appearance</b>	A deep yellow, with faint golden highlights.
<b>nose</b>	Rich and fruity, with complex, broad and enveloping yet well-knit aromas. The use of large Austrian oak barrels in its production confers a rainbow-like variety of sensations that enchant you with their originality.
<b>flavour</b>	A symphony of expressiveness, with fruity varietal sensations perfectly balanced by toasted yeasty notes. Its maturation in oak gives it an intriguing richness and harmony. Extremely long on the palate, with a clean, uplifting and seemingly endless finish.