

FERRARI BRUT

The historic label of the Ferrari Winery and an icon of the perfect symbiosis between the terroir of Trentino and Chardonnay.

grapes	Only Chardonnay, picked by hand at the beginning of September.
production zone	Various communes of the Province of Trento in the Val d'Adige, Val di Cembra and Valle dei Laghi, at 300 - 700 meters (985 - 2,300 ft.) above sea level and with south-easterly or south-westerly exposure.
length of maturation	Several years, on selected yeasts from Ferrari's own cultures.
alcohol level	12,5% vol.
first vintage produced	1902.

TASTING NOTE



appearance	Straw yellow with pale greenish highlights.
bouquet	Intense, fresh and persistent, with a broad fruity note of ripe Golden Delicious apples and wild flowers, together with a faint, delicately yeasty fragrance.
flavor	Clean, restrained and well-balanced, with a delicate and appealing background of ripe fruit and a hint of crusty bread, both of which linger on the palate.