

FERRARI DEMI-SEC

A sweetish Classic Method sparkling wine, designed to make a fitting end to a meal or to be drunk with dessert.

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	1992.

TASTING NOTE

appearance	Quite deep straw yellow.
bouquet	Fresh, with a broad fruity note reminiscent of ripe Golden Delicious apples and wild flowers and a subtle, delicate yeasty tone.
flavor	Clean and well-knit, with a faint and attractive background of ripe fruit and a nuance of crusty bread. These notes are accompanied by a marked sensation of mellowness due to the higher dosage that makes the wine semi-sweet.

