



**FERRARI**  
TRENTO 1902

## FERRARI MAXIMUM ROSÉ NV

Rich and mouth-filling, it is ideal either as an aperitif or for drinking throughout a meal. It goes superbly with a wide range of foods.

Denomination	TRENTODOC
grapes	70% Pinot Noir and 30% Chardonnay, picked by hand in the first part 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 metres above sea level with south-eastern and south-western exposures.
alcohol level	12.5% vol.
sizes available	0,75L
first year of production	2002

## TASTING NOTES

appearance	Elegant, old rose pink.
nose	Broad and complex, with notes of citrus, berry fruits and peach.
palate	Rich and mouth-filling, with a remarkably long finish characterised by delicate yeasty hints.

