

FERRARI TRENTODOC PRODUCTS



FERRARI

TRENTO 1902



**FERRARI MAXIMUM BLANC
DE BLANCS
750ML**



**FERRARI BRUT NV
750ML**



**FERRARI PERLÉ 2017
750ML**



**FERRARI F1® LIMITED
EDITION 'MEXICO CITY'
750ML**



**FERRARI F1® LIMITED
EDITION 'SUZUKA'
750ML**



**FERRARI F1® LIMITED
EDITION 'MONZA'
750ML**



ADRIATIC

IMPORTERS OF FINE ITALIAN FOOD, WINE AND CATERING EQUIPMENT

FERRARI TRENTODOC PRODUCTS



**FERRARI TRENTO F1®
LIMITED EDITION 'MIAMI'
750ML**



**FERRARI TRENTO F1®
LIMITED EDITION 'LAS VEGAS'
750ML**



**FERRARI TRENTO F1®
LIMITED EDITION
'SILVERSTONE'
750ML**



**FERRARI F1® LIMITED
EDITION 'IMOLA'
750ML**



**FERRARI F1® LIMITED
EDITION 'ZANDVOORT'
750ML**



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FERRARI PERLÉ

A vintage Trentodoc of indisputable quality, obtained exclusively from carefully selected Chardonnay grapes.

After long maturation in the bottle, this Blanc de Blancs is a synthesis of elegance, freshness and harmonious complexity.

Denomination:	TRENTODOC
Grapes:	A strict selection of only Chardonnay grapes, picked by hand.
Length of ageing:	Aged for an average of 54 months on lees, with yeasts selected from our own strains
Production zone:	Mountainside vineyards situated in the top-quality zones of Trentino.
Alcohol level:	12.5% vol.
Size available:	750ml
First year of production:	1971

TASTING NOTES

Appearance:	Deep yellow with golden highlights. The perlage is extremely fine and persistent.
Nose:	A particularly fine, intense bouquet, with hints of almond blossom and reinette apples; slightly spicy and with a hint of bread crust.
Palate:	Seductive and elegant, with a very persistent velvety texture, in which one finds a light fruity note of ripe apples, pleasant hints of yeast and sweet almonds and a faintly aromatic quality that is typical of Chardonnay.



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FERRARI BRUT NV

The historic wine of Ferrari and a manifesto for the perfect combination of Trentino's terroir with Chardonnay grapes.

Denomination: TRENTO DOC

Grapes: 100% Chardonnay, picked by hand between the end of August and the beginning of September.

Length of ageing: Aged for an average of 24 months on lees, with yeasts selected from our own strains

Production zone: Various communes in the Val d'Adige, the Val di Cembra and the Valle dei Laghi, in vineyards with south-eastern and southwestern exposures on the slopes of the mountains of Trentino.

Alcohol level: 12.5% vol.

Size available: 750ml

First year of production: 1902

TASTING NOTES

Appearance: A lively straw yellow with faint greenish highlights. Fine and persistent perlage.

Nose: Fresh, intense, with a broad fruity note of ripe Golden Delicious apples, and wild flowers, underpinned by a delicate scent of yeast.

Palate: Harmonious and well-balanced, with an attractive undertone of ripe fruit and hints of crusty bread.



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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.

Size available: 750ml

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.



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FERRARI TRENTO F1® EDITION

Freshness, fragrance and finesse are the characteristics of this limited edition of Ferrari Trento - the official toast of Formula 1®.

Dedicated to 7 iconic Grands Prix, such as; Imola, Silverstone, Suzuka, Miami, Mexico City, Las Vegas and Zandvoort.



TASTING NOTES

APPEARANCE: Bright straw yellow, pelage of notable finesse and persistence.

BOUQUET: Great intensity with notes of ripe fruit and hints of hazelnut.

TASTE: Fresh and very elegant, it makes the sip inviting and satisfying. The finish offers nuances of citrus and mineral sensations.



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