



FERRARI PERLÉ ROSÉ

A Rosé vintage obtained from Pinot Noir grapes (80%) processed with rosé vinification and Chardonnay grapes (20%) coming from the Lunelli family vineyards located on the slopes of the Trentino mountains. After a long bottle aging, it is characterized by a delicate antique rose colour, an intense aroma with prevalent notes of small fruits and an elegant and velvety taste.

Vintage 2009

The winter was particularly cold and characterized by abundant rainfall. However, the delay with which the growing cycle began was very soon made up for thanks to a very warm spring, which brought the timing of flowering and fruit set back to normal. The notable differences between day- and night-time temperatures during the summer, with temperatures sometimes higher than the seasonal average, led to a harvest of perfectly healthy grapes that were also very rich from an aromatic point of view.

TASTING NOTES

In appearance, the 2009 Perlé Rosé has an old-rose color with coral-like hints. On the nose one finds an attractive raspberry note, accompanied by a plethora of fruity sensations that range from redcurrants to plums, as well as wild strawberries and nectarines.

These fruity notes are echoed in the flavor, which is intense, mineral, rounded and very long.