



FERRARI PERLÉ 2010, TRENTODOC

A vintage Blanc de Blancs obtained from a special selection of Chardonnay grapes grown in mountainside vineyards, situated in the finest zones of Trentino for the production of Trentodoc. Ferrari Perlé is an icon of Ferrari style, a synthesis of elegance, freshness and harmonizing complexity. From 1971, the first year of production, Ferrari Perlé has repeated, year after year, its extraordinary success thanks to its wonderful charm and gastronomic versatility.

The 2010 vintage

The 2010 vintage was characterised by above-average rainfall, but with a regular climate from the point of view of temperatures.

The summer began with some welcome rains, and then continued with a hot, dry July. Abundant rain fell in August, but there was then a period of stable, breezy weather in the first half of September which proved providential for the base wines for our *spumanti*, for which the grapes were harvested before it began to rain once again. The fruit attained full ripeness, with excellent acidity and complex aromas.

Tasting notes

Its straw yellow colour is shot through with a brilliant golden tinge that highlights the very refined *perlage*. The characterful and intense nose offers scents of Reinette apples and citrus fruits, of almond blossom and marine hints, which lead in to more complex, delicately toasted and yeasty notes. The fine and elegant entry on the palate is marked by the interaction of a savoury tanginess, freshness and well-calibrated structure, which result in a well-balanced and extremely satisfying flavour. The clean, coherent finish again offers citrusy and toasted nuances.