



FERRARI PERLÉ BIANCO 2007, TRENTO DOC

This was produced from a strict selection of those parcels of Chardonnay grapes that Ferrari's oenologists deemed most suitable for making a wine for long ageing; all of the fruit was harvested by hand. It is a Trentodoc Riserva that seduces you with its versatile personality, thrills you with its harmony and conquers you with its elegance. More than eight years on its lees have given it a refined mellowness, which mingles in masterly fashion with tangy, fresh sensations.

The 2007 vintage

The exceptionally warm winter resulted in remarkably early bud break and flowering. The more variable weather conditions at the beginning of summer did not have any adverse effects on the health of the grapes. Picking began on 6th August, extraordinarily early: this was not due to particularly rapid ripening, but rather to the precocious start to the vegetative cycle. The harvest ended in the first half of September, yielding grapes with good acidity levels and well-developed aromas.

Tasting notes

The wine in the glass is a brilliant straw yellow in colour, shot through with golden reflections that highlight the refined, persistent *perlage*. Initially, the nose draws one's attention to its long sojourn on the lees, with notes of toasted bread, honeyed tones and suggestions of sugared almonds; these gradually give way to aromas of papaya, grapefruit zest, white pepper and candied fruits. The entry on the palate is rich, with perfect balance between the fruit, fresh acidity and a marked tanginess towards the finish. The aftertaste is long and elegant, with hints of wet rocks and marine sensations.