



FERRARI PERLÉ BIANCO RISERVA 2006 TRENTODOC

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 2006 vintage

2006 was an extraordinary year for the grapes destined for making Trentodoc. The long, cold winter delayed the start of the vegetative cycle by about two weeks, but exceptionally hot, dry weather between the end of spring and the beginning of summer allowed the vines to catch up to some extent. In August, abundant rains built up the water reserves and, at the same time, created a cooler climate. The Chardonnay cultivated in the Company's own vineyards developed particularly rich aromas and an excellent level of health, both of which were preserved by the favourable weather conditions during the harvest, which began on 24th August. The outstanding climate has made this vintage exceptionally representative of the Ferrari house style, giving the wines a particular minerality and extraordinary expressivity and finesse.

Tasting notes

Its bright straw yellow colour introduces us to a rich, tantalizing nose, in which hints of candied citron and quince jam and sensations of sea breezes stand out; these act as a prelude for more complex nuances of coffee powder and spiced bread. On the palate, the combination of crisp acidity and zestiness melds in perfect harmony with the refined, rounded fruit, the result of the wine's long sojourn on its lees. The splendidly long finish offers suggestions of dried apricots and white pepper.