



FERRARI PERLÉ BIANCO RISERVA 2008 TRENTODOC

This wine is produced from a strict selection of those parcels of Chardonnay that Ferrari's oenologists deemed most suitable for making a wine for long ageing. 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 its tangy, fresh sensations.

The 2008 Vintage

The growing cycle was characterized by temperatures that were below average for the various periods of the year. Rains in the spring made frequent spraying of the vines necessary. In the second part of the summer, constant sunny weather allowed for good ripening of the grapes. The relatively cool summer ensured that the grapes for making sparkling wines preserved excellent acidity and developed a satisfying array of aromas.

Tasting Notes

It displays a brilliant sheen, embellished by fine bubbles and marked golden highlights. The nose is complex: suggestions of ripe pineapple and lemon cream alternate with bready and candied fruit notes. Subsequently, delicate toasty hints emerge in the glass. The entry on the palate, characterized by perfect alternation between acidity and rounded fruit, gives way to a gratifying, well-balanced and extremely long finish, in which one finds saline, marine tones.