



## FERRARI PERLÉ BIANCO RISERVA 2009 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 2009 Vintage

The season was characterized by cooler temperatures than the seasonal averages. Spring was particularly rainy and made the phytosanitary treatment very challenging. In August the stable and sunny weather allowed the grapes to ripen well. Chardonnay has preserved a good acidity and developed an interesting aromatic profile. The harvest began on 3 September, with about a week later than average.

### Tasting Notes

The visual examination highlights a luminous and bright golden light, crossed by copious and very fine bubbles. The onset of the nose impresses with a refined citrus freshness that underlines notes of lemon cream, ripe pineapple, coriander and candied ginger. At a later stage, memories related to the long evolution on the yeasts can be perceived, with a delicate recognition of bread-making. In the mouth it is spherical and perfectly balanced in its components. Great persistence combined with savoury freshness.