



FERRARI PERLÉ BIANCO RISERVA 2010 TRENTODOC

This wine is made from a strict selection of those Chardonnay grapes that Ferrari's oenologists deem most suitable for making very age-worthy wines.

It is a Trentodoc Riserva that seduces you with its versatility, intrigues you with its harmony and wins you over with its elegance. More than eight years on its lees give it a refined mellowness that is interwoven in masterly fashion with fresh, tangy sensations.

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

It displays a deep yellow hue, with highlights that are tinged with gold. The nose is concentrated and complex, yielding suggestions of pineapple, Golden Delicious apples and marzipan.

It is rich and multi-faceted on the palate, with an initial mouth-filling sensation that gradually gives way to a clear-cut freshness and notable tanginess. The aftertaste yields notes of tropical and citrus fruits.