



FERRARI PERLÉ BIANCO RISERVA 2011 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 seven years on its lees give it a refined mellowness that is interwoven in masterly fashion with fresh, tangy sensations.

The 2011 vintage

The fairly mild and rainy winter led to bud-break taking place some 12-15 days earlier than in the previous year. The spring was characterised by fine weather, whereas the month of July was rather rainy and cold. Harvesting began on 16th August with the earlier-ripening parcels of grapes and ended on 12th September with those from sites at higher altitudes.

The 2011 vintage was small in terms of quantity, but the perfect health of the grapes and their good balance of acidity and sugars allowed us to obtain excellent base wines for our sparkling wines.

Tasting notes

Shiny and bright in the glass, it has a golden yellow colour embellished with a continuous perlage of minute bubbles. Its decidedly intense nose immediately stands out thanks to its mineral and citrusy notes, which are reminiscent of Himalayan salt, grapefruit zest, ripe pineapple and mountain flowers. On the palate its creamy and refined consistency helps create a perfect balance between freshness, tanginess and mellow, rounded fruit. The long finish concludes with saline notes that recall seaside breezes.