



FERRARI PERLÉ BIANCO RISERVA 2012 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 2012 vintage

2012 was a complex vintage, characterised by alternating temperatures that were either significantly higher or lower than average. After an uncertain start due to the great amount of rainfall during the month of April, the growing season progressed in a stable manner, but with very high temperatures in August. Harvesting in the Chardonnay vineyards began at the end of that month, in line with recent years. The grapes attained a perfect degree of ripeness and were of extremely interesting quality. From the point of view of quantity, yields were lower than average, because the individual bunches weighed less than usual.

Tasting notes

It presents itself in the glass with a gleaming, vibrant golden yellow hue, shot through with a refined and persistent *perlage*. On the nose, it immediately displays aromas of ripe yellow-fleshed fruit, such as pineapple and peach, accompanied by honeyed hints and the saline timbre that is always to be found in this wine, which manifests itself in oyster-like notes. Subsequently, as the wine's temperature rises, tones of spiced bread and cumin emerge. The very elegant palate reveals evident acidity, which attenuates in the long finish, characterised by suggestions of ripe yellow fruit and nuances of crystallized ginger.