

FERRARI PERLÉ BIANCO RISERVA

Made from a strict selection of those lots of Chardonnay that Ferrari's winemakers deem to be most suitable for long ageing, it is a Trentodoc Riserva that seduces you with its versatile personality, delights you with its harmony and wins you over with its elegance.

denomination	TRENTODOC
grapes	A strict selection of only Chardonnay grapes, picked by hand.
length of ageing	More than 8 years on yeasts selected from our own cultures.
production zone	Mountainside vineyards situated in the top-quality zones of Trentino.
alcohol level	12.5% vol
sizes available	0,75L ; 1,5L
first year of production	2006

TASTING NOTES

- appearance** The fine, persistent perlage swirls amidst its golden highlights.
- nose** The highly complex bouquet reveals notes of candied citron, quince jam and floral sensations, giving way to intriguing nuances of iodine and spicy bread.
- palate** Freshness and tanginess meld in perfect harmony with the refined mellowness deriving from its long maturation on the lees.
A magnificently long finish, offering hints of white pepper and dried apricots.

