

FERRARI PERLÉ NERO RISERVA 2005 TRENTODOC

The first and only Blanc de Noirs ever produced by Cantine Ferrari, the Ferrari Perlé Nero is a vintage wine made exclusively from Pinot Nero grapes, carefully selected in the finest vineyards belonging to the Lunelli family on the slopes of the high hills of Trentino. It is the result of forty years of research on this delicate and unpredictable grape variety, both in the vineyard and in the winery. The Perlé Nero is really surprising, because it is extraordinarily different from the Company's other wines and is proud to be unique whilst remaining perfectly in line with Ferrari's house style: it represents an innovation within a tradition of men and sparkling wines that are faithful to a particular style, yet constantly seek new directions. After at least 6 years' maturation in the bottle, this is a Trentodoc whose complex sensations range from fruity to mineral, and even include toast-like notes.

The 2005 Vintage

The year was characterized by high temperatures until mid-August, when abundant rainfall brought them back to values in line with seasonal averages, causing marked variations in temperature each day, ideal for perfect ripening of the grapes. Harvesting of the Pinot Nero for the production of Ferrari Perlé Nero began on 29th August and ended on 20th September. The quantity of grapes produced was in line with the average of the last few years. The quality proved to be very good; in particular, the thermal excursions mentioned above guaranteed a proper balance between acidity and sugars, excellent aromatic potential and the presence of very ripe polyphenols in the grape skins and pips with extremely gentle tannins.

Tasting Notes

The rich and intriguing nose becomes gradually more toasty and sweet, in a mellow, rounded bouquet that balances perfectly mineral and spicy tones with a distinct freshness. The palate is creamy and characterized by a captivating personality, with mineral notes that mingle with the crisp acidity, which gives depth to the wine. There are spicy echoes and a juicy finish. A 2005 of notable stature, whose harmonious complexity makes it extremely enjoyable right away.