



FERRARI PERLÉ NERO RISERVA 2006 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 2006 Vintage

2006 was extraordinary for the grapes dedicated to Trentodoc and in particular for the Pinot Noir grapes which are grown at high altitude on the slopes of the Trentino mountains.

After a rather complex start of the year, which saw a prolonged winter followed by a late spring and early summer that was exceptionally warm, the rest of the summer presented optimal conditions in terms of both temperature and rainfall. This allowed the grapes destined to become Ferrari Perlé Nero to be of exceptional quality: perfectly healthy, balanced in their acid component and particularly rich in aromatic component.

Tasting Notes

At the nose it is recognized immediately as an important and fascinating wine. It raises the intensity of red berry fruit that is accompanied by a pleasant minerality and freshness, almost citrusy, which evolves into gently roasted notes of peanuts tending to peanut butter.

The taste confirms the ambitious expectations raised during harvest and vinification: the 2006 vintage is a Trentodoc of great stature, which is characterized by an opulence that does not detract from the typical elegance of this variety. Consistent with the nose, on the palate the Ferrari Perlé Nero 2006 is characterized by a pleasant richness pervaded by a citrus acidity perfectly balanced with almond notes. In closing the minerality comes out with a remarkable persistence of sapidity.

A Trentodoc that leaves its mark and that one can enjoy immediately, but that will also be a pleasure to those who decide to leave it a few years in the cellar!