



FERRARI PERLÉ NERO RISERVA 2008 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 2008 Vintage

The 2008 vintage was characterized by cool temperatures – well below the average – during the growing cycle. The spring was especially rainy and made frequent treatment of the vines necessary. The cool summer allowed the grapes destined for making sparkling wines to retain good acidity and develop an interesting aromatic profile. In August, the stable, sunny weather led to good ripening of the grapes.

Tasting Notes

Bright yellow in color, with golden highlights.

Its aromatic profile is composed of bewitching scents of candied citrus fruits (predominantly oranges) and acacia honey, as well as sensations of caramelized sugar and peanut butter, all enriched with mineral tones that make it unique and distinctive.

The palate displays aristocratic fruity, citrus-like elements that are perfectly balanced with each other, enhanced by suggestions of almond nougat.

A finish of rare persistence: crisp and very, very long.