



FERRARI PERLÉ NERO RISERVA 2009 TRENTODOC

The first and only Blanc de Noirs ever produced by Cantine Ferrari, the Ferrari Perlé Nero is a reserve 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. After 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 2009 vintage

The winter was particularly cold and characterised by abundant rainfall. However, the delay with which the vegetative cycle began was very soon made up for thanks to a very warm spring, which brought the timing of flowering and fruit set back to normal. The good thermal excursions during the summer, with temperatures sometimes higher than the seasonal average, led to a harvest of perfectly healthy, aroma-rich grapes.

Tasting notes

A bright golden yellow in colour, with faint tinges of pinkish gold, it offers a refined perlage made up of tiny bubbles. On the nose it immediately displays its forthright character, revealing notes of exotic fruits, quince, spice bread and candied fruits which, with oxygenation, take on hints of biscuits (cookies), peanut butter and a touch of aniseed. The entry on the palate confirms the wine's richness, weight and concentrated fruit, which then give way to an aristocratically elegant and persistent finish.