



FERRARI PERLÉ NERO RISERVA 2010 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 2010 vintage

The 2010 vintage was characterised by slightly above-average rainfall, but with a regular climate from the point of view of temperatures.

The summer began with some welcome rains, and then continued with a hot, dry July. Abundant rain fell in August, but there was then a period of stable, breezy weather in the first half of September, which allowed us to harvest the grapes for our base wines before it began to rain once again. The fruit attained full ripeness, with excellent acidity and complex aromas.

Tasting notes

It offers a seductive appearance in the glass, thanks to its brilliant golden yellow hue, rendered even more appealing by a dense perlage of tiny bubbles. The bouquet is rich and complex, displaying very intense notes of nuts, panettone, citrusy hints and a suggestion of salted butter. The palate reveals elegant structure and satisfying balance, giving way to a long, persistent finish with delicate toasted nuances and other, more spicy ones, reminiscent of panpepato cake.