



FERRARI PERLÉ ROSÉ RISERVA 2015 TRENTODOC

A Trentodoc Rosé Riserva obtained from a blend of Pinot Nero and Chardonnay, grown in vineyards owned by the Lunelli family on the slopes of the mountains of Trentino.

The 2015 vintage

2015 stood out due to its hot, dry growing cycle. Up until June, the climate was normal, with little rainfall during the summer; irrigation therefore proved to be fundamental for the development of the vines during this season. A mild winter was followed by a regular spring, with good budding. The harvest for the Chardonnay grapes used for the Perlé Rosé began at the very end of August, while picking of the Pinot Nero took place a week later in order to benefit from perfect phenolic ripening of the skins, crucial for obtaining in due course a rosé wine that is fine, well-balanced and elegant.

From the point of view of quality, the altitude factor was very important, given the generally hot year: the height of the vineyards devoted to the production of the Perlé Rosé allowed the grapes to maintain a good level of acidity, accompanied by great complexity, structure and refined aromas.

Tasting notes

Its old rose hue displays a brilliant sheen, shot through with fine bubbles. The complexity of the nose is immediately evident, allowing hints of blood orange, redcurrants, plums and raspberries to emerge. Gradually, as the wine warms up in the glass, one perceives notes of sugared almonds and aromatic breads, with suggestions of cumin. On the palate it reveals an attractively rich yet elegant structure, and a notably long aftertaste that again conjures up sensations of red berry fruits.