

FERRARI PERLÉ

A vintage Trentodoc of indisputable quality, obtained exclusively from carefully selected Chardonnay grapes. After long maturation in the bottle, this Blanc de Blancs is a synthesis of elegance, freshness and harmonious complexity.

denomination	TRENTODOC
grapes	A strict selection of only Chardonnay grapes, picked by hand.
length of ageing	A minimum of 5 years on the yeasts, selected from among our own strains.
production zone	Mountainside vineyards situated in the top-quality zones of Trentino.
alcohol level	12.5% vol
sizes available	0,75L ; 1,5L
first year of production	1971

TASTING NOTES

appearance	Deep yellow with golden highlights. The perlage is extremely fine and persistent.
nose	A particularly fine, intense bouquet, with hints of almond blossom and reinette apples; slightly spicy and with a hint of bread crust.
palate	Seductive and elegant, with a very persistent velvety texture, in which one finds a light fruity note of ripe apples, pleasant hints of yeast and sweet almonds and a faintly aromatic quality that is typical of Chardonnay.

