



FERRARI PERLÉ 2016 TRENTODOC

A vintage Blanc de Blancs obtained from a special selection of Chardonnay grapes grown in mountainside vineyards situated in Trentino's finest zones for the production of Trentodoc wines. Ferrari Perlé is the icon of the Ferrari style, a synthesis of elegance, freshness and harmonious complexity. Since 1971, the first vintage produced, its extraordinary success has been repeated year after year, thanks to its extremely attractive taste profile and its versatility when matched with food.

The 2016 vintage

2016 will be remembered as a vintage that was very difficult in many ways, but characterised by a harvest that took place in fine weather, thus allowing Ferrari Trento to obtain very good quality grapes. The winter was mild, resulting in an early budbreak. At the end of April there was a spell of extremely cold weather, which caused frost damage in some of the more exposed vineyards. The month of May was characterised by frequent rains, long periods when the leaves remained wet, and continuous vegetative development of the vines, which made protecting the vines from disease very demanding. In the last ten days of August, a period began in which the meteorological conditions remained fine and stable, enabling us to pick the grapes at full ripeness and with good levels of acidity. The harvest began in the first week of September.

Tasting notes

In the glass, one immediately notes its distinguished golden hue and its fine, continuous *perlage*. On the nose, its complexity as well as its refined style immediately capture one's attention, offering citrusy notes of pineapple and grapefruit, hints of ripe Reinette apples, and delicate suggestions of brioche, salted butter, ginger and anise. Its flavour on the palate is mouth-filling and well-balanced, with particularly saline acidity. The taste amplifies even further the great complexity perceived on the nose, yielding a clean, notably long finish, which very gradually fades away, leaving a suggestion of lemon cream.