



## FERRARI PERLÉ 2017 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 2017 vintage

The year 2017 will surely be remembered for the succession of particularly intense and repeated weather events that affected most of the province.

The winter was mild, while, in spring, several areas of Trentino were hit hard by frost and cold temperatures.

The summer solstice, as usual, began the period of intense thunderstorms and hailstorms. The harvest began on August 14, ten days earlier than average, and ended on September 14, with a very good quality yield of grapes.

### Tasting notes

Its golden hue is reminiscent of the more intense straw colours. Characterized by a fine and persistent perlage, it opens with flavours of citrus freshness, pineapple and grapefruit, peach and rennet apple, sponge cake and delicate honeyed notes. When still, it also reveals touches of yellow flowers and spices. At the palate it is fresh, tense and rich. It closes long and with a hint of summer fruit on the finish.