

FERRARI PERLÉ BIANCO RISERVA 2016

The quintessence of the Perlé style. It comes from the selection of Chardonnay cuvées with the greatest ageing potential. It seduces with its complexity and refined softness

HARVEST 2016

2016 will be remembered as a difficult year in many respects, but characterised by a harvest that took place in fine weather and resulted in good quality grapes. The winter was mild and resulted in an early bud break. The end of April saw a return of significant cold weather, which caused frost damage in some of the more exposed vineyards. The month of May was characterised by frequent rainfall, long soaking and continuous vegetative development of the vines, which made pest defence very challenging. The last ten days of August saw the start of a period in which the weather conditions remained stable with good weather, allowing the grapes to be harvested when fully ripe and with good acidity levels. Harvesting began in the first week of September.



TASTING NOTES

APPEARANCE: The colour is rich with golden reflections and a fine perlage.

BOUQUET: The aromas are layered and all related to freshness: yellow grapefruit, pineapple, candied citron, and bergamot are accompanied by notes of oyster shell, grilled bread, balsamic honey and herbs.

FLAVOUR: The palate is refined, reminiscent of citrus and salt, with a creamy and elegant texture. The refreshing finish lightens the palate. The finish, with remarkable style, culminates in the citrus notes and decisive salinity.

DENOMINATION	DOSAGE
Trentodoc	Brut

VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand between mid-August and mid-September.

AGEING

Minimum of 73 months on the lees.

ALCOHOL CONTENT	AVAILABLE FORMATS
12,5% vol.	0,75L – in a box

SERVING TEMPERATURE

6/8°C

GASTRONOMIC PAIRING

This Trentodoc is suitable for serving as an aperitif but is also perfect throughout a meal. Excellent with fish dishes, white meat and with both steamed and grilled shellfish.