

FERRARI PERLÉ BIANCO RISERVA

Made from a strict selection of those lots of Chardonnay that Ferrari's winemakers deem to be most suitable for long ageing, it is a Trentodoc Riserva that seduces you with its versatile personality, delights you with its harmony and wins you over with its elegance.

Denomination TRENTODOC

grapes A strict selection of only Chardonnay

grapes, picked by hand.

length of ageing Aged for more than 6 years on lees, with

yeasts selected from 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 2006 production

TASTING NOTES

appearance The fine, persistent perlage swirls

amidst its golden highlights.

nose The highly complex bouquet reveals

notes of candied citron, quince jam and floral sensations, giving way to intriguing nuances of iodine and spicy

bread.

palate Freshness and tanginess meld in

perfect harmony with the refined mellowness deriving from its long

maturation on the lees.

A magnificently long finish, offering hints of white pepper and dried

apricots.

