



FERRARI PERLÉ NERO RISERVA 2012 TRENTODOC

The first - and only - Blanc de Noirs ever produced by Ferrari Trento, the Ferrari Perlé Nero is a reserve wine made exclusively from Pinot Nero grapes, carefully selected in the finest vineyards belonging to the Lunelli family on the mountainside slopes of Trentino. It is the result of forty years of research on this delicate and unpredictable grape variety, both in the vineyard and in the winery, The Perlé Nero is really surprising, because it is extraordinarily different from the Company's other wines and is proud to be unique whilst remaining perfectly in line with Ferrari's house style. After 7 years' maturation in the bottle, this is a Trentodoc whose complex sensations range from fruity to mineral, and even include toast-like notes.

The 2012 vintage

2012 was a complex vintage, characterised by alternating temperatures that were either significantly higher or lower than average. After an uncertain start due to the great amount of rainfall during the month of April, the growing season progressed in a stable manner, but with very high temperatures in August. Harvesting in the Pinot Nero vineyards devoted to Ferrari Perlé Nero began in the first ten days of September, in line with recent vintages. The bunches, from espalier-trained vines on moderately high hillsides, were particularly loosely packed and with a perfect degree of ripeness, promising extremely high quality. From the point of view of quantity, yields were lower, because the bunches weighed less than usual.

Tasting notes

It displays a golden yellow colour in the glass, embellished by an extremely fine *perlage* that rises slowly to the surface, where it lingers for a very long time. Its aromas are well-knit and multi-faceted, ranging from red berries to nuts, from marzipan to ground green coffee and even salted butter. With oxygenation in the glass, a refreshing sensation - reminiscent of rosemary - emerges. Suppleness and complexity are the foundations on which the wine's architecture rests: on the palate, it displays considerable richness, underpinned by saline acidity and enhanced by the silkiness of the carbon dioxide. The finish is exceptionally long and persistent, and echoes the nut-like notes.