



FERRARI PERLÉ

A vintage Blanc de Blancs obtained from a special selection of Chardonnay grapes grown in mountainside vineyards, situated in the finest zones of Trentino for the production of Trentodoc. Ferrari Perlé is an icon of Ferrari style, a synthesis of elegance, freshness and harmonizing complexity. From 1971, the first year of production, Ferrari Perlé has repeated, year after year, its extraordinary success thanks to its wonderful charm and gastronomic versatility.

Vintage 2005

The vegetative season began about a week later than normal. The year continued with high temperatures until the middle of August, when abundant rainfall brought them back to average seasonal values causing pronounced temperature changes which are excellent for the correct ripening of the grapes. The harvesting of the grapes for sparkling wines began on 24th August and ended on 23rd September. The quantity of grapes produced was 10% lower than average. The quality was very good, and the pronounced temperature changes mentioned before in particular guaranteed the right balance between acidity and sugars as well as an optimal aromatic concentration.

Tasting Notes

The wine is deep yellow in colour with golden glints and a perfect perlage. To the nose it is sensational, with marked notes of tropical and citrus fruits, well balanced by the mineral ones, in perfect harmony with the gustative base.

In the mouth it releases citrus fruit aromas, enriched by a mineral vein and a tastiness that gives extraordinary duration. Creamy and long, it irresistibly calls for a second taste.