



## 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 2006

2006 was extraordinary for the Trentodoc grapes. A late winter delayed for almost two weeks the start of the growth cycle, but a late spring and an early exceptionally hot and dry summer made it possible to recover some of the delay at the beginning of the year. In August, heavy rainfall restored water supply and simultaneously brought a cooler climate. The Chardonnay grown in the vineyards owned by the Lunelli family gained a remarkable aromatic richness and an excellent level of health, preserved by the favorable weather during the harvest, which began August 24th. This excellent year gave to the vintage most representative of the Ferrari style a particular minerality and an extraordinary expressiveness and finesse.

### Tasting Notes

The most representative vintage of the Ferrari style has reached with the 2006 harvest expressiveness and finesse that can satisfy even the most demanding of palates.

At the nose it is astonishing for its complexity, perfectly consistent with the elegance that has always been the main feature of this label. Among floral, citrus and apple notes, there stands out a slight toasted and yeasty scent, enriched by a gentle mineral note.

On the palate it is noble, with fine bubbles, even creamy and in harmony with the olfactory perceptions. The mineral vein, which becomes leading player at the end, gives a depth and persistence to this extraordinary Trentodoc of great character.