



## 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 2007

The autumn and winter had very mild temperatures and very little rain, with no snow. The temperatures were consistently above the average for the period even in spring time which caused an early start of the vegetative cycle with budding 15 days early. In late May began a cool and rainy period, which lasted until the summer, but did not require special treatments of thinning, because the vineyards had a very good growth balance. The bunches of grapes were rather sparse favoring the maintenance of good health. The early start of the vegetative cycle resulted in a significant early harvest. During August, with temperatures under the average and a few thunderstorms helped maintain good levels of acidity in the grapes and a very interesting aromatic evolution.

### Tasting Notes

The most representative vintage of Ferrari style lives up to its well-deserved reputation, which one can tell already from the charming color, shiny yellow-gold, of the bubbles. At the nose it surprises for its complex and exciting bouquet, enriched with bergamot, lemon, apple, white melon, custard, salty hints and pain grillé notes. On the palate it is creamy and satisfying: delicate bubbles marked by an excellent sapidity followed by a citrus freshness. The persistence is clear and durable.