



FERRARI PERLÉ 2008 TRENTODOC

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.

The 2008 Vintage

2008 was a year characterised by temperatures and rainfall that were above average. The rains were particularly heavy in the spring and early summer, making it necessary to devote great attention to the care of the vines. The stable, sunny weather in August allowed for good ripening of the grapes, together with the development of a remarkably interesting array of aromas.

Tasting Notes

Straw yellow in colour, with golden highlights. On the nose it stands out with its broad notes of citrus fruits, hazelnuts and apples, as well as an elegant underlying hint of crusty bread, all accompanied by a faint spiciness. It is well-balanced and intense on the palate, with an appealing tanginess which is a distinctive characteristic of its unique, highly recognizable style. Its aftertaste offers seductive notes reminiscent of almonds and bergamot, creating a sensation of extraordinarily satisfying harmony.