



## FERRARI PERLÉ 2009 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 2009 vintage

The winter was particularly cold and characterized by abundant rainfall. However, the delay with which the growing cycle began was very soon made up for thanks to a very warm spring, which brought the timing of flowering and fruit set back to normal. The notable differences between day- and night-time temperatures during the summer, with temperatures sometimes higher than the seasonal average, led to a harvest of perfectly healthy grapes that were also very rich from an aromatic point of view.

### Tasting notes

Yellow with golden highlights, it has a fine, persistent, caressingly silky perlage.

Its nose is deep and complex: scents of white flowers combine with hints of yellow-fleshed fruit and clean, crisp and evocative citrus-like notes. The palate reveals a flow of intense and exhilarating sensations, in which apples, toast and citrus fruits mingle in a creamy, persistent embrace, accompanied by attractive suggestions of hazelnuts and sweet almonds.