



FERRARI PERLÉ 2011, TRENTODOC

A vintage Blanc de Blancs obtained from a selection of Chardonnay grapes grown in vineyards belonging to the Lunelli family on the high hillside slopes of Trentino, in the finest zones for the production of Trentodoc. Ferrari Perlé is the icon of the Ferrari style, a synthesis of elegance, freshness and harmonious complexity. Since 1971, the first vintage produced, its extraordinary success has been repeated year after year, thanks to its extremely attractive style and its versatility when matched with food.

The 2011 vintage

The fairly mild and rainy winter led to bud-break taking place some 12-15 days earlier than in the previous year. The spring was characterized by fine weather, whereas the month of July was rather rainy and cold. Harvesting began on 16th August with the earlier-ripening parcels of grapes and ended on 12th September with those from sites at higher altitudes.

The 2011 vintage was small in terms of quantity, but the perfect health of the grapes and their good balance of acidity and sugars allowed us to obtain excellent base wines for our *spumanti*.

Tasting notes

It has a brilliant and intense golden colour, enhanced by a refined *perlage* that develops in the glass in a stream of very fine bubbles. An analysis of the nose reveals rich aromas reminiscent of Reinette apples, mandarin oranges and yellow flowers which, after oxygenation, give way to delicate hints of crusty bread and toasted hazelnuts. The entry on the palate is stylish and precise, characterized by well-balanced, elegant fruit and perfectly calibrated acidity, while the finish brings us back to ripe apple notes, accompanied by an intriguingly appealing mineral vein.