



FERRARI PERLÉ 2013 TRENTODOC

A vintage Blanc de Blancs, obtained from specially selected Chardonnay grapes grown in mountainside vineyards situated in those zones of Trentino that are most suitable 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 taste profile and its versatility when matched with food.

The 2013 vintage

A normal start to the spring was followed by a period of exceptional rainfall, which really put the vine growers' skills to the test. The weather conditions stabilized with the onset of summer and the sunshine brought with it renewed peace of mind and optimism in the vineyards. Bud-break was late (as was flowering), but it was homogeneous and regular. The ripening of the grapes during August was slow, resulting in a relatively late harvest with slightly higher yields, healthy grapes and excellent quality.

Tasting notes

The wine attracts one's attention with its brilliant golden yellow colour and its perlage of fine, continuous and very persistent bubbles. The aromas on the nose are particularly clean and complex: here one finds suggestions of very ripe apple, mango and pineapple. With time in the glass, the wine also offers hints of roasted coffee powder, nuances of vanilla and faintly honey-like notes. It is harmonious and well-balanced on the palate. The finish is persistent, revealing lingering, delicately brackish sensations.