



FERRARI PERLÉ 2014 TRENTODOC

A vintage Blanc de Blancs obtained from a special 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 taste profile and its versatility when matched with food.

The 2014 vintage

2014 was a challenging vintage because of the anomalous weather conditions, and it will be remembered as a difficult year in which the positive effects of having high-altitude vineyards were evident. This factor allowed us to prolong the harvest as well as having a better balance between fruit and vegetation, thus obtaining greater resistance to diseases and being able to perform practices for protecting the vines that had little impact on the environment.

A warm and rainy winter, which led to early bud-break, was followed by a mild spring with a regular climate, so that flowering took place about 10 days earlier than usual.

The summer was characterised by several periods of unsettled weather, and intense rainfall throughout the season. Ripening therefore proceeded slowly, and all the precociousness of the early part of the growing season was therefore nullified.

Tasting notes

It stands out with its golden yellow colour, made even more precious by a refined, continuous stream of tiny bubbles. On the nose, its very fresh, clean aromas initially recall those of grapefruit and fresh pineapple. As the wine warms up in the glass, suggestions of honey, salted butter and, finally, a very faint toast-like hint emerge. The palate is remarkable for its delicacy, balance and elegance. The wine's flavour is characterised by tangy acidity, which makes it both persistent and aristocratic; the bubbles are fine and creamy, highlighting its long sojourn on the lees.