



FERRARI PERLÉ 2015 TRENTODOC

A vintage Blanc de Blancs obtained from a special selection of Chardonnay grapes grown in mountainside vineyards situated in Trentino's finest zones for the production of Trentodoc wines. 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 2015 vintage

2015 stood out due to its hot, dry growing cycle. Up until June, the climate was normal, with little rainfall during the summer; irrigation therefore proved to be fundamental for the development of the vines during this season. A mild winter was followed by a regular spring, with good budding. The harvest for the Chardonnay grapes used for the Perlé began at the very end of August. From the point of view of quality, the altitude factor was very important, given the generally hot year: the height of the vineyards devoted to the production of the Perlé allowed the grapes to maintain a good level of acidity, accompanied by great complexity, structure and refined aromas.

Tasting notes

Its rich, deep golden yellow colour highlights the fine, persistent *perlage* in the glass. The nose is multi-faceted: suggestions of ripe apples, sponge cake, honeyed nuances and hints of savoury biscuits give way to a sweetness that is reminiscent of pineapple chutney.

The initial taste in the mouth is rich, full and well-balanced, characterised by ripe, well-integrated acidity that blends in with the saline sensations. The finish brings us back to notes of ripe yellow-fleshed fruit.