



FERRARI PERLÉ NERO RISERVA 2004 TRENTODOC

The first and only Blanc de Noirs ever produced by Cantine Ferrari, the Ferrari Perlé Nero is a vintage wine made exclusively from Pinot Nero grapes, carefully selected in the finest vineyards belonging to the Lunelli family on the slopes of the high hills of Trentino. It is the result of forty years of research on this delicate and unpredictable grape variety, both in the vineyard and in the winery. The Perlé Nero is really surprising, because it is extraordinarily different from the Company's other wines and is proud to be unique whilst remaining perfectly in line with Ferrari's house style: it represents an innovation within a tradition of men and sparkling wines that are faithful to a particular style, yet constantly seek new directions. After at least 6 years' maturation in the bottle, this is a Trentodoc whose complex sensations range from fruity to mineral, and even include toast-like notes.

The 2004 Vintage

After 2003 which was characterised by high temperatures (one of the hottest years in the decade with little precipitation which led to significant decreases in production), 2004 was characterised by perfect levels of rain in May and June, indeed average levels for the decade. The summer was followed in the very best way by optimal temperature changes between day and night which allowed the grapes to ripen slowly and resulted in excellent fruit, in particular the Pinot Nero.

Tasting Notes

Golden yellow colour.

To the nose it is extremely elegant, with rare complexity, rich and mature, perfectly balanced between soft and full-bodied notes. Textured.

In the mouth it is pulpy and possesses extractive richness yet it also expresses harmony and balance. There is a very long finale which is dominated by citrus and toasted notes.