



FERRARI PERLÉ NERO RISERVA 2007 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 2007 Vintage

The autumn and winter had very mild temperatures and very little rain, with no snow. The temperatures were consistently above the average for the period even in spring time which caused an early start of the vegetative cycle with budding 15 days early. In late May began a cool and rainy period, which lasted until the summer, but did not require special treatments of thinning, because the vineyards had a very good growth balance. The bunches of grapes were rather sparse favoring the maintenance of good health. The early start of the vegetative cycle resulted in a significant early harvest. During August, with temperatures under the average and a few thunderstorms helped maintain good levels of acidity in the grapes and a very interesting aromatic evolution.

Tasting Notes

The nose is characterized by a pronounced varietal profile, revealing notes of candied orange peel, chestnut honey and eucalyptus, all elegantly accompanied by appealing mineral hints and an attractive freshness.

It expresses all of its power on the palate, in other balsamic notes as well as those of red berry fruits. The intense mineral sensations combine with an extraordinary roundedness, aided and abetted by captivating notes of crème brûlée and roasted peanuts.

A Ferrari that is fascinating straightaway, but which will be able to give considerable satisfaction even after several years in the cellar.