



## FERRARI PERLÉ NERO RISERVA 2011 TRENTODOC

The first and only Blanc de Noirs ever produced by Cantine Ferrari, the Ferrari Perlé Nero is a reserve 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. After 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 2011 vintage

The fairly mild and rainy winter led to bud-break taking place some 12-15 days earlier than in the previous year. The spring was characterised by fine weather, whereas the month of July was rather rainy and cold. Harvesting began on 16th August with the earlier-ripening parcels of grapes and ended on 12th September with those from sites at higher altitudes.

The 2011 vintage was small in terms of quantity, but the perfect health of the grapes and their good balance of acidity and sugars allowed us to obtain excellent base wines for our Trentodocs.

### Tasting notes

Its gleamingly brilliant appearance reveals a golden colour, still with lemon yellow highlights, traversed by extremely delicate, persistent bubbles. On the nose, intense notes immediately emerge that are reminiscent of puff pastry, lemon custard, panettone, candied citron and salted butter.

On the palate it is full of energy, with sharp but ripe acidity that renders the flavour tight and tangy, rich but not at all heavy. The finish offers sensations of citrus fruits and pink Himalayan salt.