



# FERRARI

TRENTO 1902

## FERRARI PERLÉ ZERO, CUVÉE ZERO12

A “dosage zero” Trentodoc that expresses the essence of Chardonnay from mountainside vineyards. It is a mosaic of different vintages that takes to the utmost level the refined art of creating a *cuvée*: stainless steel highlights the fruit and elegant aromas of Chardonnay, wood adds structure and richness on the palate, and glass confers the concentration and depth that make this Trentodoc unique and irresistible.

**Denomination** TRENTODOC

**Grapes** Chardonnay

**Length of maturation** Every different *cuvée* of Ferrari Perlé Zero, which takes its name from the year when it went into bottle, is a refined blend of vintage wines that have previously matured in stainless steel, wood or glass (2006, 2008, 2009, 2010). Once bottled, the *cuvée* evolves for a minimum of 6 years in contact with yeasts selected from our own strains.

**Production zone** Vineyards owned by the Lunelli family on the slopes of the mountains of Trentino.

**Alcohol content** 12.5% vol.

**Sizes available** 0,75L

**First year of production** Ferrari Perlé Zero is the result of the skilful blending of various vintages. The first *cuvée* to be launched, Cuvée Zero10, was created in 2010 with wines from 2006, 2008 and 2009.

### TASTING NOTES

**Appearance** Yellow with golden highlights, it has a fine, persistent *perlage*.

**Nose** Its character is clearly attributable to its splendid expression of the Chardonnay grape, manifesting itself in suggestions of citrus fruit and a hint of white flowers, accompanied by marine sensations. These then give way in the glass to fresh notes of mountain herbs and subtle spicy tones.

**Taste** Initially mellow and mouth-filling, it soon reveals a crisp, tangy note that leads into a nutty, herb-like finish.

