

FERRARI PERLÉ ZERO

A Trentodoc without any dosage, which expresses the very essence of Chardonnay from mountainside vineyards.

It is a mosaic of vintages, and an extreme example of the refined art of creating cuvées: stainless steel highlights the fruit and elegant aromas of the Chardonnay, wood provides structure and richness of flavour, while glass confers concentration and depth, making this Trentodoc unique and irresistible.

denomination	TRENTODOC
grapes	Chardonnay
length of ageing	Each cuvée of Ferrari Perlé Zero takes its name from the year in which the wine went into bottle, and is a mosaic of vintages that have previously undergone maturation in stainless steel, wood or glass. Once it is in bottle, the cuvée matures for at least 6 years on yeasts selected from Ferrari's own cultures.
production zone	The slopes of the Lunelli family's own vineyards on the mountainsides of Trentino.
alcohol level	12.5% vol.
sizes available	0,75 L
first year of production	Ferrari's Perlé Zero results from the skilful and painstaking blending of various vintages. The first cuvée to be presented, the Cuvée Zero 10, was created in 2010 from base wines produced in 2006, 2008 and 2009.



TASTING NOTES

appearance	The refined perlage is swathed in gleaming golden highlights.
nose	The extremely clean aromas on the nose reveal notes of grapefruit, ginger root and fresh pineapple, subsequently giving way to hints of aromatic herbs and cumin.
palate	On the palate the wine is dry, tangy and lively, characterized by an attractive initial mellow sensation that gradually shades into a long flavour of zesty fruit, thus offering a taste profile that is at once clean, deep and elegant.