

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

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| appearance | A brilliant straw in colour, it displays a refined perlage in the glass, characterized by extremely fine, persistent bubbles. |
| nose | The nose is very intense and clean, immediately offering sensations that are reminiscent of the seaside and of dried grapefruit, pineapple and aromatic herbs. |
| palate | It opens up on the palate, revealing fruit that is initially rounded and mouth-filling, but which subsequently amazes you with its liveliness and its interaction with the wine's fresh and tangy elements. This synergy then gives way to a finish that is long, elegant and remarkably saline. |