



FERRARI

TRENTO 1902

FERRARI PERLÉ ZERO, CUVÉE ZERO13

A zero-*dosage* Trentodoc that displays the essence of Chardonnay from mountainside vineyards. It is a mosaic of different vintages that takes the refined art of creating cuvées to the extreme: the stainless steel highlights the fruit and aromatic elegance of Chardonnay, the wood gives structure and richness of flavour, while the glass confers the expressivity and depth that make this Trentodoc unique and irresistible.

Denomination	TRENTODOC
Grapes	Chardonnay
Length of maturation	Each cuvée of Ferrari Perlé Zero, which takes its name from the year it is bottled, is a mosaic of vintages that have previously been matured in stainless steel, wood or glass (here: 2006, 2008, 2009, and 2010). Once in bottle, the cuvée matures for a minimum of 6 years on yeasts selected from Ferrari's own strains.
Production zone	Vineyards owned by the Lunelli family on the slopes of the mountainsides of Trentino.
Alcohol	12.5% vol.
Sizes available	0.75 l
First vintage produced	Ferrari Perlé Zero results from the skilful blending of various vintages. The first cuvée to be launched, the Cuvée Zero10, was created in 2010 with wines from the 2006, 2008 and 2009 vintages.

TASTING NOTES

Appearance	An intense yellow in colour, enhanced by golden highlights and enriched by fine, very persistent bubbles in the glass.
Bouquet	A nose of remarkable complexity, which reveals notes of pineapple, citrus fruits and apricots, which blend together with hints of rock salt and nuances of honey and delicate aromatic herbs.
Taste	The flavour amazes you with its three-dimensional character: it is initially rich and creamy, mouth-filling and rounded, then gradually gives way to a long finish which slowly dries out the palate, leaving it perfectly dry and clean. The aftertaste offers notes of citrus zest and a subtle freshness that is reminiscent of ginger.

