FERRARI PERLÉ ZERO, CUVÉE 2017

A zero-dosage Trentodoc that expresses the essence of mountain Chardonnay. It is a mosaic of vintages that takes the refined art of cuvée creation to the extreme: steel enhances the fruit and aromatic elegance of the Chardonnay, wood lends structure and richness of flavour, while glass lends the expressiveness and depth that make this Trentodoc unique and irresistible.

HARVEST 2017

2017 will certainly be remembered for the succession of particularly intense and repeated climatic events that affected most of the province.

The winter was mild, while, in spring, several areas of Trentino were hit hard by frost and cold temperatures. The summer solstice, as usual, started the period of intense storms and hailstorms. The harvest began on 14 August, ten days earlier than average, and ended on 14 September, with a very good qualitative yield of

TASTING NOTES

APPEARANCE: It has a very bright note that recalls the colours of lemon and a dense, subtle perlage.

BOUQUET: The nose has a clear, decisive and refreshing impact, where recognitions of yellow fruit and citrus fruits are evident from the first sip. Yellow grapefruit, plum, candied ginger, white musk and delicate notes of hazelnut lead to a saline hint that manifests itself with decisive memories of oyster and pink

FLAVOUR: The bursting strength of the palate spreads after an initial soft reminder given by the perlage, towards a long and very defined finish.

DENOMINATION	DOSAGE
Trentodoc	Zero Dosage

VARIETIES

Careful selection of only Chardonnay grapes, hervested strictly by hand between mid-August and mid-September.

AGEING

Minimum 80 months. Each cuvée of Ferrari Perlé Zero, named after the year it was bottled, is a mosaic of previously refined vintages.

ALCOHOL CONTENT

12,5% vol.

AVAILABLE FORMATS

0.75L - in a box

SERVING TEMPERATURE

6/8°C

GASTRONOMIC PAIRIN

The great savoury nature of this Trentodoc makes it perfect for

