



FERRARI PERLÉ 2012 TRENTODOC

A vintage Blanc de Blancs, obtained from specially selected Chardonnay grapes grown in mountainside vineyards situated in those zones of Trentino that are most suitable for the production of Trentodoc. Ferrari Perlé is the icon of the Ferrari style, a synthesis of elegance, freshness and harmonious complexity. Since 1971, the first vintage produced, its extraordinary success has been repeated year after year, thanks to its extremely attractive taste profile and its versatility when matched with food.

The 2012 vintage

2012 was a complicated year, characterized by alternating temperatures that were either significantly higher or lower than average. After an uncertain start due to high rainfall during the month of April, the growing season progressed in a stable manner, with August being particularly hot. Harvesting in the Chardonnay vineyards dedicated to Ferrari Perlé began at the end of that month, in line with recent years. The grapes presented a perfect level of ripeness and were of extremely interesting quality. From the point of view of quantity, yields were lower than average, because the individual bunches weighed less than usual.

Tasting notes

Its brilliant golden colour immediately captures one's attention, highlighting as it does the very dense, refined and regular *perlage*.

The impact on the nose is rich and complex. Initially it displays notes of ripe fruit, suggestions of yellow wild flowers and faint honey-like hints. These then give way to sensations of crispy bread and light toasted nuances that recall the aroma of powdered coffee.

The palate is mellow and mouth-filling yet well-balanced, sustained as it is by nicely judged acidity, which makes the overall taste graceful and elegant. The long, persistent finish echoes perfectly the flavours perceived on the palate.