

FERRARI PERLÉ 2005

FERRARI
TRENTO

The icon of the Ferrari Trento style, a synthesis of harmonious complexity. Since 1971, the first year of production, it has repeated its extraordinary success year after year, thanks to its extreme pleasantness and versatility in pairings. This wine owes its name to the creativity of Giulio Ferrari who, in the early 1900s, took inspiration from the German "Perlend Wein" to define the prestigious selection of "wine with bubbles". The immediate reference to the pearl is also a reference to elegance, a metaphor that perfectly identifies this Trentodoc.

VINTAGE 2005

The winter of 2005, marked by low temperatures, gave way to a warm spring and summer, with balanced rainfall that guided the vineyard's development harmoniously. In August, pre-harvest rains cooled the air, producing pronounced temperature variations — ideal for optimal grape ripening. Harvest, which began on August 24th, yielded a smaller-than-average crop, yet of excellent quality. The balance between acidity and aromatic richness gave the grapes a particular nobility, laying the foundation for elegant and precise sparkling wines.

TASTING NOTES

APPEARANCE

The wine is deep yellow in colour with golden glints and a perfect perlage.

BOUQUET

To the nose it is sensational, with marked notes of tropical and citrus fruits, well balanced by the mineral ones, in perfect harmony with the gustative base.

FLAVOUR

In the mouth it releases citrus fruit aromas, enriched by a mineral vein and a tastiness that gives extraordinary duration. Creamy and long, it irresistibly calls for a second taste.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

0,75L ; 1,5L

VARIETIES

Chardonnay harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

A minimum of 50 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971



PERLÉ LINE