

FERRARI PERLÉ 2006

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 Wine" 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 2006

An extraordinary vintage, distinguished by the minerality, expressiveness, and finesse of the mountain grapes. The prolonged winter cold delayed vegetative growth by about two weeks, yet an exceptionally warm and dry period between late spring and early summer allowed the vines to recover part of the lost time.

In August, abundant rainfall replenished water reserves while bringing cooler conditions, ideal for guiding grape ripening. Thanks to these favorable circumstances, the mountain grapes achieved remarkable aromatic richness and perfect health, preserved through to the harvest, which began on August 28th — marking a vintage of elegance and character.

TASTING NOTES

APPEARANCE

Its robe shines with golden highlights, enhanced by a refined perlage.

BOUQUET

On the nose, it impresses with remarkable complexity, perfectly aligned with the elegance that has always distinguished this label. Floral, citrus, and apple notes stand out, alongside delicate hints of toast and yeast, enriched by a subtle underlying minerality.

FLAVOUR

On the palate, it is noble, with a finely textured and engaging perlage, creamy and harmonious with the sensations perceived on the nose. The mineral vein that emerges on the finish lends extraordinary depth and persistence to this Trentodoc of great character.

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 52 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971

