

FERRARI PERLÉ 2008

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 2008

The 2008 vintage was marked by temperatures and rainfall above the seasonal averages. Precipitation was particularly intense during spring and early summer, making vineyard management especially demanding. In August, stable and sunny weather allowed the grapes to reach good ripeness, accompanied by a very interesting aromatic profile.

TASTING NOTES

APPEARANCE

Straw yellow in colour, with golden highlights. On the nose it stands out with its broad notes of citrus fruits, hazelnuts and apples, as well as an elegant underlying hint of crusty bread, all accompanied by a faint spiciness.

BOUQUET

It is well-balanced and intense on the palate, with an appealing tanginess which is a distinctive characteristic of its unique, highly recognizable style.

FLAVOUR

Its aftertaste offers seductive notes reminiscent of almonds and bergamot, creating a sensation of extraordinarily satisfying harmony.

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 58 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971



PERLÉ LINE