

FERRARI PERLÉ 2009

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 2009

The 2009 vintage began with a particularly harsh winter, marked by abundant rainfall. The delayed start of the growing season was quickly recovered thanks to a very warm spring, which brought vine development back to average levels already during flowering and fruit set. Summer's favorable temperature fluctuations, with days warmer than seasonal averages, led to a harvest of perfectly healthy grapes, rich and expressive in their aromatic profile.

TASTING NOTES

APPEARANCE

Yellow with golden highlights, it has a fine, persistent, caressingly silky perlage.

BOUQUET

Its nose is deep and complex: scents of white flowers combine with hints of yellow-fleshed fruit and clean, crisp and evocative citrus-like notes.

FLAVOUR

The palate reveals a flow of intense and exhilarating sensations, in which apples, toast and citrus fruits mingle in a creamy, persistent embrace, accompanied by attractive suggestions of hazelnuts and sweet almonds.

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 63 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971

