

FERRARI PERLÉ 2010

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 2010

The 2010 vintage was marked by above-average rainfall, yet temperatures remained generally stable. Summer began with beneficial precipitation, followed by a warm and dry July. Abundant rain fell in August, but a period of stable, breezy weather in the first half of September proved providential for the sparkling wine base, harvested before the rains returned.

The grapes reached full ripeness, displaying excellent acidity and rich aromatic complexity.

TASTING NOTES

APPEARANCE

Its straw yellow colour is shot through with a brilliant golden tinge that highlights the very refined perlage.

BOUQUET

The characterful and intense nose offers scents of Reinette apples and citrus fruits, of almond blossom and marine hints, which lead in to more complex, delicately toasted and yeasty notes.

FLAVOUR

The fine and elegant entry on the palate is marked by the interaction of a savoury tanginess, freshness and well-calibrated structure, which result in a well-balanced and extremely satisfying flavour. The clean, coherent finish again offers citrusy and toasted nuances.

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 67 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971



PERLÉ LINE