

# FERRARI PERLÉ 2012

**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 2012

Il 2012 è stata un'annata complessa, caratterizzata dall'alternanza di temperature significativamente al di sopra o al di sotto della media. Dopo una primavera incerta e piovosa, in particolare nel mese di aprile, la stagione estiva è tornata stabile, concludendosi in un agosto contraddistinto da temperature molto elevate. La vendemmia è iniziata a fine mese, in linea con gli ultimi anni. L'uva si è presentata a un perfetto grado di maturazione, dalla qualità estremamente interessante. Quantitativamente la produzione è risultata inferiore alla media a causa del minor peso dei grappoli.

## TASTING NOTES

### APPEARANCE

Its brilliant golden colour immediately captures one's attention, highlighting as it does the very dense, refined and regular perlage.

### BOUQUET

The impact on the nose is rich and complex. Initially it displays notes of ripe fruit, suggestions of yellow wild flowers and faint honey-like hints. These then give way to sensations of crispy bread and light toasted nuances that recall the aroma of powdered coffee.

### FLAVOUR

The palate is mellow and mouth-filling yet well-balanced, sustained as it is by nicely judged acidity, which makes the overall taste graceful and elegant. The long, persistent finish echoes perfectly the flavours perceived on the palate.

### 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 59 months on lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

1971

