

FERRARI PERLÉ 2013

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 2013

After a fairly typical start to spring, a period of exceptional rainfall followed, successfully managed thanks to careful canopy management. The arrival of summer brought more stable weather conditions, leading to uniform and consistent bud break and flowering.

Ripening throughout August progressed slowly, confirming the 2013 harvest as mid-to-late in timing, marked by increased yields, good fruit health, and excellent overall quality.

TASTING NOTES

APPEARANCE

The wine attracts one's attention with its brilliant golden yellow colour and its perlage of fine, continuous and very persistent bubbles.

BOUQUET

The aromas on the nose are particularly clean and complex: here one finds suggestions of very ripe apple, mango and pineapple. With time in the glass, the wine also offers hints of roasted coffee powder, nuances of vanilla and faintly honey-like notes.

FLAVOUR

It is harmonious and well-balanced on the palate. The finish is persistent, revealing lingering, delicately brackish sensations.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

0,75L

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

