

FERRARI PERLÉ 2016

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 2016

The 2016 vintage called for focus and determination — a season in which every decision carried significance. A mild winter gently accompanied the vines into bud break, setting the stage for a promising cycle.

Late spring brought vigorous growth and demanded attentive stewardship, turning the vineyard into a space of constant dialogue between nature and expertise. It was a year in which knowledge and sensitivity shaped each intervention, transforming complexity into opportunity.

As stability returned in the latter part of summer, the grapes found their balance, completing a full and thoughtful ripening supported by vibrant, harmonious acidity. Harvest, slightly later than customary, marked the culmination of a carefully guided journey, yielding fruit of remarkable precision and quality.

TASTING NOTES

APPEARANCE

In the glass, one immediately notes its distinguished golden hue and its fine, continuous perlage.

BOUQUET

On the nose, its complexity as well as its refined style immediately capture one's attention, offering citrusy notes of pineapple and grapefruit, hints of ripe Reinette apples, and delicate suggestions of brioche, salted butter, ginger and anise. Its flavour on the palate is mouth-filling and well-balanced, with particularly saline acidity.

FLAVOUR

The taste amplifies even further the great complexity perceived on the nose, yielding a clean, notably long finish, which very gradually fades away, leaving a suggestion of lemon cream.

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 46 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971

