

FERRARI PERLÉ 2017

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 2017

The 2017 vintage will be remembered for its intensity and contrasts, shaped by a succession of powerful and recurring natural events. A mild winter gave way to a sterner spring in parts of the region, testing the delicate balance of the vineyards. Summer arrived with the sudden force of storms and frequent hail, demanding constant vigilance and timely decisions. It was a dynamic year, where deep knowledge of each parcel and swift action proved essential. Harvest began earlier than usual, reflecting the accelerated pace of the season, and concluded with meticulous selection and precision. The result is a crop of remarkable quality, embodying the authenticity and vitality of a complex yet expressive vintage.

TASTING NOTES

APPEARANCE

Its golden reflections are reminiscent of the more intense straw colors. Characterized by a fine and persistent perlage, it opens on the nose with flavors of citrus freshness, pineapple and grapefruit, peach and rennet apple, sponge cake and delicate honeyed notes.

BOUQUET

When the glass is still, it also reveals touches of yellow flowers and spices

FLAVOUR

The palate entry is fresh, with tension and richness. Its envelopment is supported by good freshness, the grain of the bubbles is fine and precious. It closes long and with a hint of summer fruit on the finish.

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 47 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971

