

FERRARI PERLÉ BIANCO

RISERVA 2009

FERRARI
TRENTO

The quintessence of the Perlé style. It comes from the selection of Chardonnay cuvées with the greatest ageing potential. It seduces with its complexity and refined softness.

VINTAGE 2009

The 2009 vintage began with a particularly harsh winter, marked by abundant rainfall. The delayed start of the growing season was quickly recovered thanks to a very warm spring, which brought vine development back to average levels already during flowering and fruit set. Summer's favorable temperature fluctuations, with days warmer than seasonal averages, led to a harvest of perfectly healthy grapes, rich and expressive in their aromatic profile.

TASTING NOTES

APPEARANCE

The visual examination reveals a bright, vivid golden hue, enlivened by numerous fine and persistent bubbles.

BOUQUET

On the nose, the opening is striking for its refined citrus freshness, highlighting notes of lemon cream, ripe pineapple, coriander, and candied ginger. Only subsequently do nuances linked to extended ageing on the lees emerge, expressed through delicate hints of baked bread.

FLAOUR

On the palate, it is rounded, harmonious, and perfectly balanced in all its components, finishing with a long, savoury persistence that recalls a refined saline freshness.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

0,75L; 1,5L

VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

Minimum of 70 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006



PERLÉ LINE