

# FERRARI PERLÉ BIANCO RISERVA 2011

**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 2011

The 2011 vintage began with a gentle, rain-kissed winter that encouraged an early awakening of the vines, as though eager to embark on a new cycle. Bright, reassuring spring days sustained this initial momentum, suggesting a harmonious path ahead.

Summer, however, shifted the tone, unfolding in a cooler rhythm touched by frequent rainfall, inviting a slow and contemplative ripening. Harvest commenced with the earliest parcels and concluded among the higher-altitude vineyards, following the natural tempo of each site.

Though modest in quantity, the vintage distinguished itself through the pristine health of the fruit and a seamless balance between freshness and ripeness, yielding wines of remarkable finesse and precision.

## TASTING NOTES

### APPEARANCE

A bright and shiny visual impact, characterised by a golden-yellow colour enriched by a continuous perlage composed of fine, delicate bubbles.

### BOUQUET

The nose shows a pronounced aromatic intensity, immediately distinguished by mineral and citrus notes reminiscent of Himalayan salt, grapefruit peel, ripe pineapple, and mountain flowers.

### FLAOUR

On the palate, it offers a creamy and refined effervescence, perfectly balanced between freshness, savouriness, and palate enveloping. The long finish closes with saline notes evoking the sea breeze.

### 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 88 months on the lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

2006

