

FERRARI PERLÉ BIANCO

RISERVA 2012

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 2012

The 2012 vintage was a complex one, marked by alternating temperatures well above and below seasonal averages. After an unsettled and rainy spring, particularly in April, the summer returned to more stable conditions, culminating in an August defined by very high temperatures. Harvest began toward the end of the month, in line with recent years. The grapes reached an optimal level of ripeness, displaying particularly compelling quality. In quantitative terms, production was below average due to the lower weight of the clusters.

TASTING NOTES

APPEARANCE

A vivid and bright golden-yellow colour in the glass, highlighted by a refined and persistent perlage.

BOUQUET

On the nose, immediate notes of ripe yellow-fleshed fruit such as pineapple and peach are accompanied by honeyed hints and the unmistakable saline signature characteristic of this wine, reminiscent of oysters and oyster water. As the temperature rises, subtle aromas of spiced bread and cumin emerge.

FLAVOUR

The palate is very elegant, with pronounced and refined acidity. The long finish recalls ripe yellow fruit with delicate touches of candied ginger.

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 81 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006



PERLÉ LINE