

FERRARI PERLÉ BIANCO RISERVA 2015

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 2015

2015 was marked by a warm and dry course. Until June, normal weather conditions were experienced, with little rainfall. Summer irrigation proved essential to cope with the seasonal trend. This was followed by a mild winter and a regular spring with good sprouting. Harvesting for the Chardonnays that make up this bubbly began in the last days of August.

From a qualitative point of view, the altitude factor was very important given the generally hot year: the altitude of the vineyards dedicated to the production of Perlé made it possible to maintain a good acidity content of the grapes accompanied by great complexity, structure and aromatic finesse.

TASTING NOTES

APPEARANCE

Its color delves into the world of gold, and the chains released from the goblet are persistent, noble and fine-grained. Excellent persistence in the goblet.

BOUQUET

Complex, layered nose with memories of lemon cream, cedar, ginger and pineapple. Time gives hints of fresh bakery, delicate vanilla notes and chalky touches.

FLAOUR

The palate initially feels creamy and enveloping, which then gives way to a long, precise and saline finish.

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 73 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006

