

FERRARI PERLÉ BIANCO RISERVA 2016

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 2016

2016 will be remembered as a difficult year in many respects, but characterised by a harvest that took place in fine weather and resulted in good quality grapes. The winter was mild and resulted in an early bud break. The end of April saw a return of significant cold weather, which caused frost damage in some of the more exposed vineyards. The month of May was characterised by frequent rainfall, long soaking and continuous vegetative development of the vines, which made pest defence very challenging. The last ten days of August saw the start of a period in which the weather conditions remained stable with good weather, allowing the grapes to be harvested when fully ripe and with good acidity levels. Harvesting began in the first week of September.

TASTING NOTES

APPEARANCE

The colour is rich with golden reflections and a fine perlage.

BOUQUET

The aromas are layered and all related to freshness: yellow grapefruit, pineapple, candied citron, and bergamot are accompanied by notes of oyster shell, grilled bread, balsamic honey and herbs.

FLAVOUR

The palate is refined, reminiscent of citrus and salt, with a creamy and elegant texture. The refreshing finish lightens the palate. The finish, with remarkable style, culminates in the citrus notes and decisive salinity.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% vol

DOSAGE

Brut

AVAILABLE FORMATS

0,75L

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



INGREDIENTS & COMPONENTS

DISPOSAL

100 ml: E= 307 KJ/74 Kcal

