

FERRARI PERLÉ BIANCO RISERVA 2017

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 2017

2017 will be remembered as a vintage of energy and contrasts, marked by intense events that followed one another at a relentless pace. Following a mild winter, spring revealed a harsher face in certain areas of the region, testing the fragile balance of the vineyards. Summer brought with it the sudden force that accompanies thunderstorms and hailstorms, demanding constant attention and timely decisions. It was a dynamic vintage, where swift intervention and a profound knowledge of the parcels made all the difference. The harvest began early, keeping pace with the accelerated season, and concluded with precision and rigorous selection. The result is a harvest of exceptional quality, the expression of a complex year yet capable of delivering authenticity and vigor.

TASTING NOTES

APPEARANCE

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

BOUQUET

The nose is elegant and remarkably fresh, with delicate citrus aromas—primarily lime and grapefruit—accompanied by refined floral notes of honeysuckle and orange blossom. The bouquet is clean, precise, and of great finesse.

FLAVOUR

On the palate, it is sleek and harmonious, with a clean attack and a bright, crystalline acidity that imparts tension and verticality. The progression is elegant, leading to a long and dry finish with lightly toasted notes, enhanced by mineral sensations of flint.

DENOMINATION

Trentodoc

AVAILABLE FORMATS

0,75L

DOSAGE

Brut

SERVING TEMPERATURE

8°C

VARIETIES

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

RECOMMENDED GLASS

Grand Cru Tulip glass.

AGEING

Minimum of 80 months on the lees.

FIRST VINTAGE PRODUCED

2006

VINIFICATION

Steel

INGREDIENTS & COMPONENTS

DISPOSAL

100 ml: E= 316 KJ/76 Kcal

ALCOHOL CONTENT

12,5% Vol

