

FERRARI PERLÉ NERO

RISERVA 2015

FERRARI
TRENTO

The challenge of pure Pinot Noir for Ferrari's first and only Blanc de Noirs: a vintage that is the result of forty years of research into this grape variety. Extraordinarily different and proudly unique.

VINTAGE 2015

The 2015 vintage was marked by a warm and dry period. The winter was mild, and spring was regular, with good bud break and flowering taking place under favorable weather conditions. Key elements that characterized the vintage were the extreme heat and lack of rainfall during the summer: supplementary irrigation proved essential to cope with the seasonal conditions and avoid issues related to water stress. Harvesting began in the earliest regions on August 18 and concluded on September 17. After the rains in the first week of harvest, the ripening of the grapes followed a typical course for the variety and the season. The harvest was concentrated in a very short time frame but proceeded smoothly. From a qualitative perspective, altitude was very important, more so than in other vintages: the elevation of the vineyards helped mitigate the negative effects of the extreme heat at the beginning of August, allowing for the preservation of good acidity levels in the grapes.

TASTING NOTES

APPEARANCE

Golden, with delicate copper-coloured highlights. The perlage is of excellent persistence and characterized by a very fine, slowly rising bubble.

BOUQUET

The impact of the aromas is layered and complex, opening with flavours of dried fruit, quince, pine nut cream and then rounding out with other memories of baked pastries, candied fruit, peanut butter and almonds.

FLAVOUR

At the mouth it brings out a rich, powerful yet masterfully balanced structure where the depth of flavour takes centre stage, closing the sip with a savoury delicate and recall of dried fruit and baked pastries.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L; 1,5L

VARIETIES

Careful selection of only Pinot Noir grapes, harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

Minimum of 69 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2002

