

# FERRARI PERLÉ NERO RISERVA 2016

**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 2016

The 2016 vintage, challenging in many ways, was characterized by a harvest marked by good weather. Grapes of excellent quality were able to benefit, during the budding phase, from a mild winter. May was marked by frequent rains and continuous vegetative development. This combination required careful and prudent vineyard management, skillfully handled by our team of agronomists. In the second half of August, the regained stability of the weather conditions allowed the grapes to reach full ripeness, with good levels of acidity. The harvest began on August 29, later than the seasonal average.

## TASTING NOTES

### APPEARANCE

Its appearance is golden and bright, the bubbles are fine and integrated.

### BOUQUET

The first impact on the nose leads towards the sweetness of yellow-fleshed fruit such as peach, candied fruit and dried fruit. Notes of panettone, green coffee and salted butter are also recognisable.

### FLAVOUR

With the remarkable strength of flavour and refined balance that has always characterised this label, the taste is very dynamic and the finish extremely long.

### 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 72 months on the lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

2002

