

FERRARI PERLÉ NERO RISERVA 2017

FERRARI
TRENTO

VELVETY SEDUCTION

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 2017

Winter was mild and early sprouting began for the earliest areas in the last decade of March. Frequent rainfall, long wetting and continued vegetative growth of the vines made vineyard management very challenging in the early part of the season. This was compounded by hailstorms that were repeated several times in some areas. In the last decade of August began a period in which weather conditions remained stable; good weather allowed excellent ripening resulting in well ripened grapes at harvest with the right ratio of acidity and sugar content. The harvest began a week later than average and ended for the later areas in early October.

TASTING NOTES

APPEARANCE

A joyous swirl of fine bubbles enlivens a goblet in which a shimmering golden hue imposes itself.

BOUQUET

A harmonious carousel imposes itself on the nose in a gradual succession of notes ranging from pear, apricot and tobacco peach, through the spicy hints of white pepper, cinnamon, licorice and saffron, to the more classic hint of leavened cake that completes the bouquet.

FLAVOUR

It's a bubble that stands out in the mouth for its mouthiness, with the palate immediately seduced and won over by a buttery note, which is followed by a delicate reminder of almond. A velvety creaminess accompanies a structure that extends harmoniously into the end.

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 67 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2002

