

FERRARI PERLÉ NERO RISERVA 2018

FERRARI
TRENTO

VERTICAL SAPIDITY

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 2018

The 2018 vintage was very productive. After cold temperatures until April, warm weather and rains in May abruptly pushed vegetative development forward, leading to a June that was finally warm, regular and which was vital to avert disease. Following numerous summer rains, at lower altitudes the harvest began on August 17, yielding grapes with slightly higher than average sugar content. Whereas, in the higher vineyards, where grape ripening took place at greater day-night temperature ranges, as well as on soils with higher water availability, the harvest had excellent acidity and, above all, quantity.

TASTING NOTES

APPEARANCE

A faint golden hue defines the yellow tint that colors the glass.

BOUQUET

A delicate symphony of white fruits welcomes the nose, with notes of vineyard peaches and apricots. This is followed by an exotic intensity of dates and spices, ending with hints of aromatic herbs, thyme, and a touch of licorice.

FLAVOUR

On the palate, sapidity reigns supreme from start to finish, with a generous entry, immediate vertical tension, and a persistent, saline close. The initial impression is marked by good acidity and pleasant citrus and white fruit notes, while the finish stands out for its pronounced length and a smoky touch.

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 66 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2002



INGREDIENTS & COMPONENT

DISPOSAL

100 ml: E= 307 KJ/74 Kcal

