

FERRARI PERLÉ ZERO CUVEÉ 2014

FERRARI
TRENTO

A zero-dosage Trentodoc that expresses the essence of mountain Chardonnay. It is a mosaic of vintages that takes the refined art of cuvée creation to the extreme: steel enhances the fruit and aromatic elegance of the Chardonnay, wood lends structure and richness of flavour, while glass lends the expressiveness and depth that make this Trentodoc unique and irresistible.

TASTING NOTES

APPEARANCE

The wine shows a crystalline clarity that brightens the glass with an intense straw-yellow colour.

BOUQUET

The nose is an explosion of freshness, immediately revealing notes of aromatic herbs, lemon balm, chalk and lemon cream. With aeration, nuances of pineapple and anise gradually emerge.

FLAVOUR

The entry on the palate highlights an initial sense of roundness, which progressively gives way to a dry, long and profound finish marked by pronounced salinity, recalling Himalayan salt and citrus peel.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Pas-Dosé

AVAILABLE FORMATS

0,75L

VARIETIES

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

SERVING TEMPERATURE

8°C

AGEING

Minimum 85 months. Each cuvée of Ferrari Perlé Zero, named after the year it was bottled, is a mosaic of previously refined vintages.

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

2017

VINIFICATION

Steel

