

# FERRARI PERLÉ ZERO RISERVA 2017

**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

It has a very bright note that recalls the colours of lemon and a dense, subtle perlage.

### BOUQUET

The nose has a clear, decisive and refreshing impact, where recognitions of yellow fruit and citrus fruits are evident from the first sip. Yellow grapefruit, plum, candied ginger, white musk and delicate notes of hazelnut lead to a saline hint that manifests itself with decisive memories of oyster and pink salt.

### FLAVOUR

The bursting strength of the palate spreads after an initial soft reminder given by the perlage, towards a long and very defined finish.

### DENOMINATION

Trentodoc

### ALCOHOL CONTENT

12,5% vol

### DOSAGE

Zero Dosage

### AVAILABLE FORMATS

0,75L

### VARIETIES

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

### SERVING TEMPERATURE

8°C

### AGEING

Minimum 80 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

