

FERRARI PERLÉ ZERO CUVEÉ 2018

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 an energetic golden colour in the glass, enlivened by subtle greenish reflections.

BOUQUET

The nose is fresh and finely expressive, opening with delicate floral notes of hawthorn and acacia, which gradually evolve into a sharper, vibrant citrus character driven by lime.

FLAVOUR

On the palate, the wine reveals a lively and dynamic profile, with a decisive entry that develops into a tense structure marked by pronounced iodized and mineral nuances. The finish is long and precise, enriched by elegant spicy notes of white and green pepper and lifted by the delicate acidity of grapefruit.

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 78 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

INGREDIENTS & COMPONENT

DISPOSAL

100 ml: E= 304 kJ/73 kcal

