

FERRARI PERLÉ NERO RISERVA

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.



TASTING NOTES

APPEARANCE: Bright and luminous, it displays a golden colour and has delicate, persistent bubbles running through it

BOUQUET: The nose immediately reveals intense aromas reminiscent of yeasty pastries, lemon cream, panettone, candied citron and salted butter

FLAVOUR: The initial taste is full of energy, with a sharp but ripe acidity that makes the palate very taut and savoury, rich but not heavy. The finish gives sensations of citrus fruits and pink Himalayan salt

DENOMINATION	DOSAGE
Trentodoc	Brut

VARIETIES

Careful selection of only Pinot Noir grapes, harvested strictly by hand between mid-August and mid-September

AGEING

A minimum of 69 months on the lees

ALCOHOL CONTENT	AVAILABLE FORMATS
12,5% vol.	0,75L; 1,5L

SERVING TEMPERATURE

6/8°C

GASTRONOMIC PAIRING

The sense of the Pinot Noir and the dry persistence of this Trentodoc delight the palate and pleasantly support very rich dishes such as, for example, spaghetti alla carbonara.