

FERRARI PERLÉ ZERO

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 an intense yellow colour that is enriched with golden hues and embellished with a subtle and very persistent bubble in the glass

BOUQUET: An aroma profile of marked complexity brings out notes of pineapple, citrus and apricot that blend with hints of rock salt, honeyed nuances and delicate aromatic herbs

FLAVOUR: On the palate, the taste is marvellous for its three-dimensionality, it is rich and creamy, enveloping and rounded at first then gradually giving way to a persistence that gradually dries out the palate leaving it perfectly clean and dry. The finish offers notes of citrus peel and a subtle freshness reminiscent of ginger

DENOMINATION	DOSAGE
Trentodoc	Pas-Dosé

VARIETIES

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

AGEING

Minimum ageing of 80 months. Each cuvée of Ferrari Perlé Zero, named after the year it was bottled, is a mosaic of previously aged vintages

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

SERVING TEMPERATURE

6/8°C

GASTRONOMIC PAIRING

The great savouriness of this Trentodoc makes it perfect for even extreme pairings, such as the specialities of oriental cuisine