

FERRARI PERLÉ 2007

FERRARI
TRENTO

The icon of the Ferrari Trento style, a synthesis of harmonious complexity. Since 1971, the first year of production, it has repeated its extraordinary success year after year, thanks to its extreme pleasantness and versatility in pairings. This wine owes its name to the creativity of Giulio Ferrari who, in the early 1900s, took inspiration from the German "Perlend Wine" to define the prestigious selection of "wine with bubbles." The immediate reference to the pearl is also a reference to elegance, a metaphor that perfectly identifies this Trentodoc.

VINTAGE 2007

The 2007 vintage will be remembered for its unpredictability, which made the season dynamic and full of interesting challenges in the vineyards. After a snowless winter, spring brought rainfall only in May. Summer, with its combination of rain and record heat, led the harvest in the lower hillside vineyards to begin in the early days of August.

Yet the mountains and the vineyards' varying altitudes came to the rescue, preserving a good level of acidity in the grapes.

TASTING NOTES

APPEARANCE

The most representative vintage of Ferrari style lives up to its well-deserved reputation, which one can tell already from the charming color, shiny yellow-gold, of the bubbles.

BOUQUET

At the nose it surprises for its complex and exciting bouquet, enriched with bergamot, lemon, apple, white melon, custard, salty hints and pain grillé notes.

FLAVOUR

On the palate it is creamy and satisfying: delicate bubbles marked by an excellent sapidity followed by a citrus freshness. The persistence is clear and durable.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

0,75L ; 1,5L

VARIETIES

Chardonnay harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

A minimum of 59 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971



PERLÉ LINE