

FERRARI PERLÉ 2014

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 2014

The 2014 vintage stands as one of uncommon complexity, a year that tested both intuition and experience. A mild winter had awakened the vines with early momentum, and spring seemed to promise a harmonious path forward.

Summer, however, altered the course, unfolding in an unsettled rhythm that demanded constant vigilance and thoughtful decisions in the vineyard. Ripening slowed to a measured pace, as if nature were reconsidering the time gained at the season's outset.

Harvest unfolded with patience, marked by pauses and careful timing, respecting the individuality of each parcel. The final result tells the story of a demanding yet deeply authentic vintage, where precision, dedication, and attentive stewardship transformed challenge into character.

TASTING NOTES

APPEARANCE

It stands out with its golden yellow colour, made even more precious by a refined, continuous stream of tiny bubbles.

BOUQUET

On the nose, its very fresh, clean aromas initially recall those of grapefruit and fresh pineapple. As the wine warms up in the glass, suggestions of honey, salted butter and, finally, a very faint toast-like hint emerge. The palate is remarkable for its delicacy, balance and elegance.

FLAVOUR

The wine's flavour is characterised by tangy acidity, which makes it both persistent and aristocratic; the bubbles are fine and creamy, highlighting its long sojourn on the lees.

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 49 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971

