

FERRARI PERLÉ 2015

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 2015

The 2015 vintage was defined by a warm and sunlit character, shaped by a dry and steady rhythm throughout the growing season. A mild winter and balanced spring ensured a harmonious bud break, setting the stage for a luminous and coherent development.

Summer unfolded under radiant skies and limited rainfall, intensifying the ripening process. In such conditions, altitude proved essential: the higher vineyards preserved freshness and natural tension, safeguarding the fruit's balance even during the warmest weeks.

Harvest, beginning toward the close of summer, yielded grapes of remarkable quality — combining well-defined acidity, structure, and aromatic complexity in a refined and expressive whole. A vintage that speaks of warmth, vitality, and poise.

TASTING NOTES

APPEARANCE

Its rich, deep golden yellow colour highlights the fine, persistent perlage in the glass.

BOUQUET

The nose is multi-faceted: suggestions of ripe apples, sponge cake, honeyed nuances and hints of savoury biscuits give way to a sweetness that is reminiscent of pineapple chutney.

FLAVOUR

The initial taste in the mouth is rich, full and well-balanced, characterised by ripe, well-integrated acidity that blends in with the saline sensations. The finish brings us back to notes of ripe yellow-fleshed fruit.

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 45 months on lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1971

