

# FERRARI PERLÉ 2018

**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 Wein" 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 2018

The 2018 vintage was marked by generosity and momentum. After an initially cool and restrained beginning, the season shifted abruptly, propelled by renewed warmth and rainfall that accelerated the vines' growth. June restored balance, offering a welcome moment of stability. As summer unfolded with further rainfall, the vineyards expressed themselves differently across varying elevations: in the lower sites, ripening arrived earlier, yielding grapes of radiant richness; at higher altitudes, the interplay of sunlight and freshness shaped fruit of vibrant tension, supported by lively acidity. Harvest thus tells the story of a broad and expressive vintage, combining volume with quality in natural harmony, giving rise to wines of fullness and graceful balance.

## TASTING NOTES

### APPEARANCE

Its appearance lights up with golden reflections, emphasised by refined bubbles, which slowly rise in the glass.

### BOUQUET

Complex aromatic bouquet revealing fragrances of rennet apple, white peach, honey and sponge cake, touching on memories of almond and freshly made butter.

### FLAVOUR

The taste satisfies with balance and harmony. Freshness and bubbles contribute to a creamy and elegant palate. The lingering finish combines a distinct minerality with citrus notes that gradually emerge.

### 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 47 months on lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

1971

