

FERRARI PERLÉ 2019

FERRARI
TRENTO

FRESH DYNAMISM

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 2019

The vintage reveals great promise, poised to unite quality and generosity in rare and natural harmony. Ripening unfolded at a slow, deliberate pace, shaping rich and composed aromatic profiles supported by steady, vibrant acidity — a foundation that speaks of elegant, long-lived Trentodoc to come. Once again, the high-altitude vineyards of Ferrari proved decisive. Along the slopes of the Trentino mountains, the dialogue between warm days and cool, crystalline nights safeguarded the natural balance of the fruit. Within this harmonious tension between sugars and acidity, and in this precise, layered aromatic concentration, lies the true vocation of outstanding sparkling wines — luminous expressions of their territory, destined to age with grace and refinement.

TASTING NOTES

APPEARANCE

A captivating hue, enhanced by an elegant, delicate golden tint that gives it a truly unique shade.

BOUQUET

On the nose, a joyful citrus carousel unfolds—grapefruit, citron, and orange blossom follow one another in quick succession, before giving way to a fresh and zesty note of rhubarb. This sets the stage for a subtle smoky hint and a mineral finish.

FLAVOUR

On the palate, it reveals its full, taut verticality, bringing refreshing vibrancy through a dynamic interplay between saline energy and full-bodied length. The finish lingers with the pleasant touch of toasted notes and the radiant brightness of lemon.

DENOMINATION

Trentodoc

AVAILABLE FORMATS

0.75L; 1,5L

DOSAGE

Brut

SERVING TEMPERATURE

8°C

VARIETIES

Chardonnay harvested strictly by hand.

RECOMMENDED GLASS

Grand Cru Tulip glass.

AGEING

A minimum of 48 months on lees.

FIRST VINTAGE PRODUCED

1971

VINIFICATION

Steel

INGREDIENTS & COMPONENT

DISPOSAL

100 ml: E= 316 kJ/76 kcal

ALCOHOL CONTENT

12.5% Vol

