

FERRARI PERLÉ BIANCO RISERVA 2010

FERRARI
TRENTO

The quintessence of the Perlé style. It comes from the selection of Chardonnay cuvées with the greatest ageing potential. It seduces with its complexity and refined softness.

VINTAGE 2010

The 2010 vintage was marked by above-average rainfall, yet temperatures remained generally stable. Summer began with beneficial precipitation, followed by a warm and dry July. Abundant rain fell in August, but a period of stable, breezy weather in the first half of September proved providential for the sparkling wine base, harvested before the rains returned. The grapes reached full ripeness, displaying excellent acidity and rich aromatic complexity.

TASTING NOTES

APPEARANCE

It shows a deep yellow colour with nuances tending towards gold.

BOUQUET

The nose is rich and complex, offering notes of pineapple, Golden Delicious apple and almond paste.

FLAOUR

On the palate it is rich and multifaceted, with a well-defined initial roundness that gradually gives way to pronounced freshness and a clear savoury character. The finish reveals notes of tropical fruit and citrus.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Brut

AVAILABLE FORMATS

0,75L; 1,5L

VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

Minimum of 92 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006

