

FERRARI PERLÉ BIANCO RISERVA 2011

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 2011

The 2011 vintage began with a gentle, rain-kissed winter that encouraged an early awakening of the vines, as though eager to embark on a new cycle. Bright, reassuring spring days sustained this initial momentum, suggesting a harmonious path ahead.

Summer, however, shifted the tone, unfolding in a cooler rhythm touched by frequent rainfall, inviting a slow and contemplative ripening. Harvest commenced with the earliest parcels and concluded among the higher-altitude vineyards, following the natural tempo of each site.

Though modest in quantity, the vintage distinguished itself through the pristine health of the fruit and a seamless balance between freshness and ripeness, yielding wines of remarkable finesse and precision.

TASTING NOTES

APPEARANCE

A bright and shiny visual impact, characterised by a golden-yellow colour enriched by a continuous perlage composed of fine, delicate bubbles.

BOUQUET

The nose shows a pronounced aromatic intensity, immediately distinguished by mineral and citrus notes reminiscent of Himalayan salt, grapefruit peel, ripe pineapple, and mountain flowers.

FLAOUR

On the palate, it offers a creamy and refined effervescence, perfectly balanced between freshness, savouriness, and palate enveloping. The long finish closes with saline notes evoking the sea breeze.

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 88 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006

