

FERRARI PERLÉ BIANCO RISERVA 2013

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 2013

After a fairly typical start to spring, a period of exceptional rainfall followed, successfully managed thanks to careful canopy management. The arrival of summer brought more stable weather conditions, leading to uniform and consistent bud break and flowering. Ripening throughout August progressed slowly, confirming the 2013 harvest as mid-to-late in timing, marked by increased yields, good fruit health, and excellent overall quality.

TASTING NOTES

APPEARANCE

In the glass, it stands out with an intense and luminous golden colour, accompanied by fine, persistent, and continuous bubbles.

BOUQUET

On the nose, the wine is decidedly broad and varied, revealing notes of peach, ripe pineapple, mango, and baked pastries. Allowing it to rest in the glass encourages the development of more complex tertiary aromas, reminiscent of rock salt, crème brûlée, and a delicate smoky hint.

FLAOUR

The entry on the palate highlights a dense, balanced sip, perfectly corresponding to the aromas perceived on the nose. The finish is long, complete, and complex, echoing the richness that was initially anticipated and suggested by the bouquet.

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 80 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006

