

FERRARI PERLÉ BIANCO

RISERVA 2015

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 2015

The 2015 vintage was defined by a warm and sunlit character, shaped by a dry and steady rhythm throughout the growing season. A mild winter and balanced spring ensured a harmonious bud break, setting the stage for a luminous and coherent development. Summer unfolded under radiant skies and limited rainfall, intensifying the ripening process. In such conditions, altitude proved essential: the higher vineyards preserved freshness and natural tension, safeguarding the fruit's balance even during the warmest weeks. Harvest, beginning toward the close of summer, yielded grapes of remarkable quality — combining well-defined acidity, structure, and aromatic complexity in a refined and expressive whole. A vintage that speaks of warmth, vitality, and poise.

TASTING NOTES

APPEARANCE

Its color delves into the world of gold, and the chains released from the goblet are persistent, noble and fine-grained. Excellent persistence in the goblet.

BOUQUET

Complex, layered nose with memories of lemon cream, cedar, ginger and pineapple. Time gives hints of fresh bakery, delicate vanilla notes and chalky touches.

FLAOUR

The palate initially feels creamy and enveloping, which then gives way to a long, precise and saline finish.

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 75 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2006

