

FERRARI PERLÉ BIANCO RISERVA 2016

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 2016

The 2016 vintage called for focus and determination — a season in which every decision carried significance. A mild winter gently accompanied the vines into bud break, setting the stage for a promising cycle. Late spring brought vigorous growth and demanded attentive stewardship, turning the vineyard into a space of constant dialogue between nature and expertise. It was a year in which knowledge and sensitivity shaped each intervention, transforming complexity into opportunity.

As stability returned in the latter part of summer, the grapes found their balance, completing a full and thoughtful ripening supported by vibrant, harmonious acidity. Harvest, slightly later than customary, marked the culmination of a carefully guided journey, yielding fruit of remarkable precision and quality.

TASTING NOTES

APPEARANCE

The colour is rich with golden reflections and a fine perlage.

BOUQUET

The aromas are layered and all related to freshness: yellow grapefruit, pineapple, candied citron, and bergamot are accompanied by notes of oyster shell, grilled bread, balsamic honey and herbs.

FLAVOUR

The palate is refined, reminiscent of citrus and salt, with a creamy and elegant texture. The refreshing finish lightens the palate. The finish, with remarkable style, culminates in the citrus notes and decisive salinity.

DENOMINATION

Trentodoc

DOSAGE

Brut

VARIETIES

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

AGEING

Minimum of 73 months on the lees.

VINIFICATION

Steel

ALCOHOL CONTENT

12,5% Vol

AVAILABLE FORMATS

0,75L

SERVING TEMPERATURE

8°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

2006

INGREDIENTS & COMPONENTS

DISPOSAL

100 ml: E= 307 KJ/74 Kcal

