

FERRARI PERLÉ NERO RISERVA 2013

FERRARI
TRENTO

THE TASTE OF THE CHALLENGE

The challenge of pure Pinot Noir for Ferrari's first and only Blanc de Noirs: a vintage that is the result of forty years of research into this grape variety. Extraordinarily different and proudly unique.

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

The antique-gold color in the glass is enhanced by an extremely fine and persistent effervescence.

BOUQUET

On the nose, a complex array of aromas emerges, recalling *Annurca apple*, candied fruits, cinnamon, and hazelnut cream. Notes of peanut butter and cocoa bean slowly surface.

FLAVOUR

The entry on the palate is full, offering a generous body that is perfectly balanced by its acidity. The interplay of these elements leads to an extremely long and satisfying finish, lingering on notes of candied citron and dried fruits.

DENOMINATION

Trentodoc

DOSAGE

Extra Brut

VARIETIES

Careful selection of only Pinot Noir grapes, harvested strictly by hand.

AGEING

Minimum of 83 months on the lees.

VINIFICATION

Steel

ALCOHOL CONTENT

12,5% Vol

AVAILABLE FORMATS

0,75L; 1,5L

SERVING TEMPERATURE

8°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

2002

