

FERRARI PERLÉ NERO

RISERVA 2015

FERRARI
TRENTO

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 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

Golden, with delicate copper-coloured highlights. The perlage is of excellent persistence and characterized by a very fine, slowly rising bubble.

BOUQUET

The impact of the aromas is layered and complex, opening with flavours of dried fruit, quince, pine nut cream and then rounding out with other memories of baked pastries, candied fruit, peanut butter and almonds.

FLAVOUR

At the mouth it brings out a rich, powerful yet masterfully balanced structure where the depth of flavour takes centre stage, closing the sip with a savoury delicate and recall of dried fruit and baked pastries.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L; 1,5L

VARIETIES

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

SERVING TEMPERATURE

8°C

AGEING

Minimum of 69 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2002

