

# FERRARI PERLÉ NERO RISERVA 2016

**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 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

Its appearance is golden and bright, the bubbles are fine and integrated.

### BOUQUET

The first impact on the nose leads towards the sweetness of yellow-fleshed fruit such as peach, candied fruit and dried fruit. Notes of panettone, green coffee and salted butter are also recognisable.

### FLAVOUR

With the remarkable strength of flavour and refined balance that has always characterised this label, the taste is very dynamic and the finish extremely long.

### 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 55 months on the lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

2002



PERLÉ LINE