FERRARI PERLÉ NERO RISERVA 2017

FERRARI
TRENTO

VELVETY SEDUCTION

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 2017

The 2017 vintage will be remembered for its intensity and contrasts, shaped by a succession of powerful and recurring natural events. A mild winter gave way to a sterner spring in parts of the region, testing the delicate balance of the vineyards. Summer arrived with the sudden force of storms and frequent hail, demanding constant vigilance and timely decisions. It was a dynamic year, where deep knowledge of each parcel and swift action proved essential. Harvest began earlier than usual, reflecting the accelerated pace of the season, and concluded with meticulous selection and precision. The result is a crop of remarkable quality, embodying the authenticity and vitality of a complex yet expressive vintage.

TASTING NOTES

APPEARANCE
A joyous swirl of fine bubbles enlivens a goblet in which a shimmering golden hue imposes itself.
BOUQUET
A harmonious carousel imposes itself on the nose in a gradual succession of notes ranging from pear, apricot and tobacco peach, through the spicy hints of white pepper, cinnamon, licorice and saffron, to the more classic hint of leavened cake that completes the bouquet.
FLAVOUR
It's a bubble that stands out in the mouth for its mouthiness, with the palate immediately seduced and won over by a buttery note, which is followed by a delicate reminder of almond. A velvety creaminess accompanies a structure that extends harmoniously into the end.

DENOMINATION
Trentodoc

DOSAGE
Extra Brut

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

AGEING
Minimum of 68 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

PERLÉ LINE