

FERRARI PERLÉ NERO RISERVA 2018

FERRARI
TRENTO

VERTICAL Sapidità

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 2018

The 2018 vintage was marked by generosity and momentum. After an initially cool and restrained beginning, the season shifted abruptly, propelled by renewed warmth and rainfall that accelerated the vines' growth. June restored balance, offering a welcome moment of stability. As summer unfolded with further rainfall, the vineyards expressed themselves differently across varying elevations: in the lower sites, ripening arrived earlier, yielding grapes of radiant richness; at higher altitudes, the interplay of sunlight and freshness shaped fruit of vibrant tension, supported by lively acidity. Harvest thus tells the story of a broad and expressive vintage, combining volume with quality in natural harmony, giving rise to wines of fullness and graceful balance.

TASTING NOTES

APPEARANCE

A faint golden hue defines the yellow tint that colors the glass.

BOUQUET

A delicate symphony of white fruits welcomes the nose, with notes of vineyard peaches and apricots. This is followed by an exotic intensity of dates and spices, ending with hints of aromatic herbs, thyme, and a touch of licorice.

FLAVOUR

On the palate, sapidity reigns supreme from start to finish, with a generous entry, immediate vertical tension, and a persistent, saline close. The initial impression is marked by good acidity and pleasant citrus and white fruit notes, while the finish stands out for its pronounced length and a smoky touch.

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 66 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

2002

INGREDIENTS & COMPONENT

DISPOSAL

100 ml: E= 307 kJ/74 kcal

