

FERRARI PERLÉ ZERO CUVEÉ 2011

FERRARI
TRENTO

A zero-dosage Trentodoc that expresses the essence of mountain Chardonnay. It is a mosaic of vintages that takes the refined art of cuvée creation to the extreme: steel enhances the fruit and aromatic elegance of the Chardonnay, wood lends structure and richness of flavour, while glass lends the expressiveness and depth that make this Trentodoc unique and irresistible.

TASTING NOTES

APPEARANCE

The wine presents a bright straw-yellow colour in the glass, enhanced by a finely crafted perlage composed of very fine and persistent bubbles..

BOUQUET

The aromatic impact is intense and precise, immediately revealing marine and iodized notes, alongside hints of dried grapefruit, pineapple and aromatic herbs.

FLAVOUR

On the palate, the wine initially expresses a round and enveloping texture, which then evolves into a dynamic interplay of freshness and savoury notes. This synergy leads to a long, elegant finish with remarkable saline depth.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Pas-Dosé

AVAILABLE FORMATS

0,75L

VARIETIES

Careful selection of only Chardonnay grapes, harvested strictly by hand.

SERVING TEMPERATURE

8°C

AGEING

Minimum 80 months. Each cuvée of Ferrari Perlé Zero, named after the year it was bottled, is a mosaic of previously refined vintages.

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

2017

VINIFICATION

Steel

