

FERRARI PERLÉ ZERO CUVÉE 2015

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 displays an intense, bright lemon-yellow colour, enhanced in the glass by a refined and persistent perlage.

BOUQUET

The aromatic impact is intense and clearly defined, opening with fresh citrus notes followed by nuances of yellow plum and ripe pear. Hints of fresh ginger, lemongrass and lemon balm emerge, alongside fennel seeds and mineral reminiscences of chalk dust and oyster shell.

FLAVOUR

On the palate, the wine offers a pleasant softness, further enhanced by the creamy texture of the bubbles. This initial impression gradually evolves into a sip that becomes increasingly taut, saline and dynamic, with remarkable length. Freshness and savoury notes accompany the long, persistent finish.

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

