

FERRARI

PERLÉ NERO 2010

Trentino, Italy

POINTS DECEMBER 2018

A gorgeous wine with mid-weight structure followed by a firm and steely approach that would make it ideal for food pairing. It ages on the yeasts in bottle for at least six years. Aromas of crushed stone frame a core of citrus and peachy fruit. With just two grams of sugar per liter, you feel the tangy dryness of the elegant finish. - M.L.



...This gargeous sparkler offers enticing scents of bread crust, pear, Alpine herb and yellow flower. Boasting layers of depth, the elegantly structured palate delivers creamy apple, citrus zest, white peach, pomegranate and brioche set against a silky, continuous perlage. Fresh acidity keeps it balanced, while the dry finish closes on a hint of white almond. -K.O.



...Savory and rich... showing exotic spice, wild herbs, yellow flowers and wet stone. Its fine bead of bubbles soothes, coasting effortlessly across a complex mix of acids and minerals, with notes of citrus-tinged apple and hints of candied ginger. There's a residual spiciness and buzzing of energy on the finish, chiseled and clean, creating a poised and precise expression. - E.G.