



# FERRARI

## PERLÉ TRENTODOC 2016

### BACKGROUND

Paradoxically, Italy's most famous metodo classico sparkling wine was started with the desire to compete with the best French Champagnes. Giulio Ferrari, a Trentino native, started his venerable sparkling wine house in 1902, after studying winemaking in France. Convinced that his native region's terroir was ideal for growing Chardonnay, he produced three of his now best-known cuvées – Ferrari Brut, Perlé and Giulio Ferrari – as blanc de blancs. This innovative approach quickly paid off. Ferrari wines consistently receive some of Italy's top accolades, including being awarded Tre Bicchieri 22 years in a row.

### APPELLATION

TrentoDOC, Italy

### VARIETAL COMPOSITION

100% Chardonnay

### TERRIOR & VINTAGE NOTES

With its mountain viticulture (the Dolomites), Trentino is an area well suited to the production of sparkling wines of great elegance and complexity. Large diurnal temperature range and high altitudes ensures high acidity and freshness in the grapes. With 300 acres of vineyards, Ferrari represents the largest estate in the Trentino region.

Up until June, the climate was normal, with little rainfall during the summer; irrigation therefore proved to be fundamental for the development of the vines during this season. A mild winter was followed by a regular spring, with good budding. The harvest of the Chardonnay grapes began at the very end of August. From the point of view of quality, the altitude factor was very important, given the generally hot year: the height of the vineyards devoted to the production of the Perlé allowed the grapes to maintain a good level of acidity, accompanied by great complexity, structure and refined aromas.

### WINEMAKER

Marcello Lunelli

### WINEMAKING

Ferrari Perlé is made using the traditional metodo classico. After a hand harvest in September, the wine undergoes a gentle pressing and first fermentation in tanks. The wine is bottled and a second fermentation occurs with selected yeasts.

### AGEING

At least 5 years on the yeasts, selected from our own strains.

### TASTING NOTES

Rich, deep golden yellow color highlights the fine, persistent perlage in the glass. The nose is multi-faceted: suggestions of ripe apples, sponge cake, honeyed nuances and hints of savory biscuits give way to a sweetness that is reminiscent of pineapple chutney.

The initial palate is rich, full and well-balanced, characterized by ripe, well-integrated acidity that blends in with the saline sensations. The finish returns to notes of ripe yellow-fleshed fruit.



**90** WINE SPECTATOR  
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