



FERRARI

PERLÉ 2011

Trentino, Italy

94



DECEMBER 2018

POINTS

Tasted at the winery, the 2011 Trento Metodo Classico Perlé Brut is aged in bottle for seven years. This wine shows an elegantly compact and firm approach that reflects the crisp and citrusy nature of Chardonnay grown in a cool mountain climate such as this. This vintage has about four grams of sugar per liter (which is about average), and the dosage is very low.



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