



FERRARI

PERLÉ TRENTO DOC 2013

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. A normal start to the spring was followed by a period of exceptional rainfall, which really put the vine growers' skills to the test. The weather conditions stabilized with the onset of summer and the sunshine brought with it renewed peace of mind and optimism in the vineyards. Bud-break was late (as was flowering), but it was homogeneous and regular. The ripening of the grapes during August was slow, resulting in a relatively late harvest with slightly higher yields, healthy grapes and excellent quality.

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

The wine attracts one's attention with its brilliant golden yellow color and its perlage of fine, continuous and very persistent bubbles. The aromas on the nose are particularly clean and complex: here one finds suggestions of very ripe apple, mango and pineapple. With time in the glass, the wine also offers hints of roasted coffee powder, nuances of vanilla and faintly honey-like notes. It is harmonious and well-balanced on the palate. The finish is persistent, revealing lingering, delicately brackish sensations.

WINEMAKER
Marcello Lunelli

TECHNICAL DATA

Alcohol
12%
Acidity
TA: 6.3 g/L
pH: 3.25
RS: 6-8 g/L



FERRARI
TRENTO 1902



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