



FERRARI

PERLÉ ROSÉ TRENTODOC 2010

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.

A vintage rose obtained from the matchless Pinot Noir grown in the vineyards owned by the Lunelli family. Designed to satisfy true connoisseurs.

APPELLATION

TrentoDOC, Italy

VARIETAL COMPOSITION

80% Pinot Nero, 20% 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. The 2010 vintage was characterized by slightly above average rainfall with proper timing for quality grape production.

WINEMAKING

Ferrari Perlé is made using the traditional metodo classico. After a hand-harvest at the end of September, the wine undergoes a gentle pressing.

AGEING

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

TASTING NOTES

The wine demonstrates a delicate rose hue. On the nose, an intense yet fine and elegant bouquet, with dominant notes of ripe berry fruits (redcurrants and raspberries). The palate is elegant and velvety. Excellent fruit with the attractive and refined character typical of Pinot Nero, enhanced by delicate notes of spice, sweet almonds and yeast. All of these components contribute to the wine's notable harmony and persistence. A vintage sparkling wine of pronounced finesse. Perfect with salmon or any other meaty fish.

WINEMAKER
Marcello Lunelli

TECHNICAL DATA

Alcohol
12.5%
Acidity
TA: 6.0 g/L
pH: 3.20
RS: 8.4 g/L



FERRARI
TRENTO 1902



94 WINE ADVOCATE
POINTS July 2017

92 PTS JAMES SUCKLING 10/17
90 PTS WINE SPECTATOR 8/17



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections