



FERRARI
TRENTO 1902

FERRARI PERLÉ

A vintage Trentodoc of indisputable quality, obtained exclusively from carefully selected Chardonnay grapes. After long maturation in the bottle, this Blanc de Blancs is a synthesis of elegance, freshness and harmonious complexity.

Denomination	TRENTODOC
grapes	A strict selection of only Chardonnay grapes, picked by hand.
length of ageing	Aged for an average of 54 months on lees, with yeasts selected from our own strains
production zone	Mountainside vineyards situated in the top-quality zones of Trentino.
alcohol level	12.5% vol.
sizes available	0,75L ; 1,5L
first year of production	1971

TASTING NOTES

appearance	Deep yellow with golden highlights. The perlage is extremely fine and persistent.
nose	A particularly fine, intense bouquet, with hints of almond blossom and reinette apples; slightly spicy and with a hint of bread crust.
palate	Seductive and elegant, with a very persistent velvety texture, in which one finds a light fruity note of ripe apples, pleasant hints of yeast and sweet almonds and a faintly aromatic quality that is typical of Chardonnay.

