

FERRARI PERLÉ NERO

The challenge of making a 100% Pinot Noir, the first and only Blanc de Noirs of Ferrari: a vintage wine that is the result of forty years of research, created with specially selected grapes from the best family-owned vineyards on the slopes of the mountains of Trentino. Extraordinarily different and proudly unique.

denomination	TRENTODOC
grapes	A strict selection of 100% Pinot Nero grapes, picked by hand in mid-September.
length of ageing	At least 6 years on the yeasts, selected from among our own strains.
production zone	Vineyards owned by the Lunelli family, cultivated in the highest sites of the Villa Margon, Maso Orsi and Maso Valli holdings, at over 400 metres above sea level.
alcohol level	12.5% vol.
sizes available	0.75L
first year of production	2002

TASTING NOTES

appearance	A brilliant gold. The perlage is extremely fine and persistent.
nose	Almost tactile, rich and ripe: an olfactory range of great complexity, ranging from fruity to mineral and even toast-like.
palate	A great wine with a decisive personality and rare complexity: a perfect balance between fruity and toasty notes, complemented by an intriguing tanginess. On the palate, its elegant creaminess reveals a surprising dynamism that culminates in a beguiling and majestic finish.

