



# Perl  Nero TRENTODOC 2008

## 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 cuv es – Ferrari Brut, Perl  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.

## TERROIR & 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.

## WINEMAKING & AGING

Ferrari Perl  Nero is made using the traditional metodo classico. After a hand-harvest in the middle of September, the wine undergoes a gentle pressing.

## TASTING NOTES

Gold in color. On the nose, the wine is rich and matured. Powerful with a great complexity which goes from fruity to mineral and toasted notes. In terms of palate, the wine offers an exceptional personality, of rare complexity, where fruity and roast notes are perfectly balanced, completed by a charming sapidity. The elegant creaminess surprises in a dynamic way and lingers with a long and pleasing finish. A sparkling wine of pronounced finesse. Perfect served as an aperitif or with lighter dishes, especially seafood.



## ORIGIN

Trento DOC, Trentino, Italy

## GRAPE VARIETIES

100% Pinot Nero

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

## WINEMAKER

Marcello Lunelli



750ML

750ML

