

Ferrari,

`Perlé` Bianco Riserva 2015

Trento DOC, Trentino-Alto Adige, Italy

FERRARI
TRENTO



Grape Varieties	100% Chardonnay
Winemaker	Ferrari F.lli Lunelli
Closure	Natural Cork
ABV	12.5%
Residual Sugar	5.3g/L
Acidity	6.7g/L
Wine pH	3.01
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Giulio Ferrari honed his craft in Champagne, before founding his eponymous winery in 1902, aiming to produce world-class sparkling wines in the Trento DOC. With no heirs, he passed it to Bruno Lunelli in 1952, whose family still run the estate today. Ferrari focuses primarily on Chardonnay, which Giulio Ferrari introduced to the area, planted on the slopes of the Dolomites, between 300 and 600 meters above sea level. These elevations create significant diurnal temperature variation, giving the grapes aromatic complexity, elegance, and acidity. Winemaker Cyril Brun, from Aÿ in Champagne, joined as Chef de Cave in June 2023, bringing his vast experience and new perspective to the Trento DOC Metodo Classico sparkling wine.

VINEYARDS

The vineyards are predominantly situated at altitudes between 350 and 750 meters in the most suitable areas of Trentino, in accordance with Trentodoc production regulations. The Chardonnay grapes benefit from southeast to southwest exposures, and the vineyards are trained using guyot and pergola trentina cultivation systems on soils rich in organic matter. The combination of altitude, exposure and soil composition produces a diverse aromatic spectrum, resulting in wines of significant complexity.

VINTAGE

The 2015 vintage was characterised by warm and dry conditions. Weather remained typical through June with limited rainfall, necessitating summer irrigation to support the vines through the seasonal trend. A mild winter was followed by a regular spring with successful budbreak. Harvest of the Chardonnay grapes destined for this wine commenced in late August. The altitude of the vineyards proved particularly valuable in this warm vintage, enabling the grapes to maintain good acidity levels while developing notable complexity, structure and aromatic finesse.

VINIFICATION

The grapes were harvested by hand. Upon arrival at the winery, they were processed as quickly and gently as possible. The presses were loaded with whole cluster grapes, and pressing was performed in a soft manner. The must obtained was fermented in stainless steel tanks. Malolactic fermentation was carried out to increase creaminess and texture. The second fermentation took place in the bottle using the traditional method. The wine was aged in the bottle with the lees for over 70 months.

TASTING NOTES

In the glass, the colour is golden, with a persistent, noble and fine-grained mousse. The nose is complex and layered, offering notes of lemon cream, cedar, ginger and pineapple. With time, hints of freshly baked bread, delicate vanilla and chalky notes emerge. The palate is initially creamy and enveloping, before giving way to a long, precise and saline finish.

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