

Ferrari,

‘Perlé` Rosé Riserva 2016

Trento DOC, Trentino-Alto Adige, Italy



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 grapes come from organic certified vineyards owned by the Lunelli family on the slopes of the Dolomites mountains. Planted between 350 and 750 meters above sea level, on skeletal and sandy soils, the vines have a south-eastern and southerly exposure.

VINTAGE

2016 was a difficult yet rewarding year, marked by a harvest of excellent quality grapes. A mild winter encouraged early bud break, and despite some late-April frost and spring rains that demanded careful vineyard management, the vines thrived. From late August onward, stable, sunny weather ensured full ripening and excellent acidity. Harvest began in early September under ideal conditions.

VINIFICATION

The grapes were hand-picked, with the Chardonnay and part of the Pinot Noir gently pressed and fermented in stainless steel as white wines. The remaining Pinot Noir underwent 10–15 hours of maceration before fermentation as a rosé. After malolactic fermentation, the wines were blended and bottled for a second fermentation with Ferrari's own yeast selection. The wine was then aged on lees for at least five years before disgorgement and a dosage of 5–6 g/L sugar.

TASTING NOTES

Rusty, rose pink in colour with a fine mousse. The nose is dominated by elegant notes of berries, roses and raspberries that give way to hints of biscuits and candied orange. The palate is supported by excellent structure that highlights the typical qualities of Pinot Noir. It is enhanced by a delicate hint of spices, sweet almonds and yeast. The finish is long and persistent.

Winemaker	Marcello Lunelli
Closure	Natural Cork
ABV	12.5%
Residual Sugar	5.6g/L
Acidity	6.95g/L
Wine pH	3.2
Bottle Sizes	75cl