

Ferrari,
`Perlé` 2019
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 are sourced from organically certified vineyards owned by the Lunelli family around the town of Trento. These vineyards are planted on the slopes of the Dolomites at altitudes ranging from 350 to 750 metres above sea level, with south-eastern and southerly exposures. Among the highest vineyards in Europe dedicated to sparkling wine production, the sites benefit from pronounced diurnal temperature variation and intense sunlight, preserving high natural acidity while enhancing flavour concentration. The soils are predominantly skeletal and sandy.

VINTAGE

A mild, dry winter gave way to heavy mountain snow and abundant valley rainfall in February, followed by early yet uneven budbreak and a cool May that delayed flowering. Intense summer heat arrived later but was moderated by the altitude of the Ferrari vineyards, allowing the fruit to ripen slowly and evenly. The grapes reached harvest in excellent condition.

VINIFICATION

Grapes were hand harvested and carried to the winery where they were gently pressed using a pneumatic press. After the first fermentation in stainless steel vats, the wines underwent malolactic fermentation to soften the natural acidity and improve texture. The cuvée was bottled and yeast from the Ferrari own strain selection were added for second fermentation. The wine is aged on lees for an average of at least 45 months before disgorgement and dosage (on average 5-6 gr sugar).

TASTING NOTES

Characterised by a fine and persistent perlage, it opens with aromas of citrus, pineapple and grapefruit, peach and rennet apple, sponge cake and delicate honeyed notes. On the palate it is fresh with a rich body. It closes long and with a hint of summer fruit on the finish.