

GIULIO FERRARI

RISERVA DEL FONDATORE

Outstanding beyond all expectations. Pure Chardonnay, fascinating, satisfying, evocative. A great Riserva, an icon par excellence of Italian sparkling wine, the Giulio Ferrari is capable of meeting the challenge of time



TASTING NOTES

APPEARANCE: Golden yellow. The perlage is very fine, refined and persistent.

BOUQUET: Bouquet of rare intensity and fragrance, in which the varietal fruitiness is in perfect harmony with hints of jasmine, quince, combined with notes of orange and gingerbread

FLAVOUR: Elegant and harmonious, creamy and vibrant, velvety and composite, with a pleasant iodine hint. The impact is noble and of remarkable persistence

DENOMINATION

Trentodoc

DOSAGE

Extra-Brut

VARIETIES

Obtained from selected Chardonnay grapes harvested in mid-September

AGEING

A minimum of 126 months on the lees

ALCOHOL CONTENT

12,5% vol.

AVAILABLE FORMATS

0,75L; 1,5L

SERVING TEMPERATURE

6/8°C

GASTRONOMIC PAIRING

A wine capable of consecrating itself to legend. A perfect wine with seafood, shellfish, oysters, but also with truffles, refined and gourmet dishes. An excellent glass to accompany all the best convivial conversations