

GIULIO FERRARI RISERVA DEL FONDATORE 1992

FERRARI
TRENTO

Outstanding, exceeding all expectations. Pure Chardonnay: fascinating, satisfying, and evocative. A great Riserva, icon par excellence of Italian sparkling wine, Giulio Ferrari rises to the challenge of time.

VINTAGE 1992

A mild winter was followed by a very warm spring, resulting in optimal budbreak and slightly earlier flowering and fruit set than usual. From June through mid-July, there was a spell of unsettled weather marked by frequent and abundant rainfall, with temperatures below the seasonal average. This was followed by a hot and dry period, particularly during the second half of August. Despite the particularly challenging growing season—first the rains and then the heat encouraging the development of downy mildew and powdery mildew—the grapes were healthy at harvest. Late-summer thunderstorms brought temperatures back to seasonal norms, with significant day-night temperature variations that were ideal for grape ripening. Harvest at the Maso di Pianizza began in the third week of September.

DENOMINATION

Trentodoc

DOSAGE

Extra Brut

VARIETIES

Obtained from meticulously selected Chardonnay grapes, harvested exclusively by hand.

AGEING

A minimum of 90 months on the lees.

VINIFICATION

Steel

ALCOHOL CONTENT

12.5% Vol

AVAILABLE FORMATS

0.75L; 1.5L

SERVING TEMPERATURE

8/10°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

1972



RESERVE LINE