

GIULIO FERRARI RISERVA DEL **FERRARI** FONDATORE 1997

TRENTO

DISGORGEMENT 2006

PURE AND ELEGANT

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 1997

The beginning of the season started earlier than usual and was marked by drought conditions. In the third decade of April, some frost affected the most sensitive vineyards, causing considerable concern about potential crop loss. The season then continued in a regular manner, and the harvest took place under optimal weather conditions. Yields were slightly lower than average, but the quality of the grapes was excellent.

TASTING NOTES

APPEARANCE

A fairly intense straw yellow colour. Excellent effervescence with a splendid and extremely fine perlage.

BOUQUET

On the nose, a broad spectrum of fruity and floral aromas emerges, reminiscent of apple and chamomile, giving way to a subtle hint of toast and notes of yeast.

FLAVOUR

On the palate, it is well-structured, boasting excellent freshness that is perfectly balanced with the extraordinary body of this wine, which is both round and full-bodied. The finish is persistent and rich.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12.5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0.75L; 1.5L

VARIETIES

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

SERVING TEMPERATURE

8/10°C

AGEING

8 years on the lees.

RECOMMENDED GLASS

Grand cru glass with a wide tulip-shaped bowl and a slender stem.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE