

GIULIO FERRARI RISERVA DEL FONDATORE 2000

FERRARI
TRENTO

DISGORGEMENT 2009

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 2000

The 2000 vintage was characterised by unusual and rare weather events, with the climatic trend in some periods of the year almost reversing compared to the norm. From the vegetative awakening of the vineyards to flowering, the weather was marked by above-average temperatures and low rainfall, which led to an advance of the phenological phases by about ten days. In the first half of July, an exceptional cold snap and bad weather hit Trentino, with snow appearing at relatively low altitudes. Fortunately, this sudden and abrupt weather change did not damage the crops and only slightly slowed down the vegetative development. In the second half of July, the weather stabilised, continuing with good weather until the harvest, which took place under optimal conditions. The harvest of the Maso Pianizza grapes began in early September and, until that year, was the earliest ever recorded.

TASTING NOTES

APPEARANCE

Brilliant yellow colour and an extremely fine perlage.

BOUQUET

On the nose, predominant aromas of fruit (peaches, apricots), white flowers, and honey, with a slight hint of chocolate.

FLAVOUR

On the palate, it is elegant and harmonious, full-bodied with good minerality. A long-lasting aftertaste with aromatic notes of yeast and a subtle toasty finish.

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

91 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE