

GIULIO FERRARI RISERVA DEL FERRARI FONDATAIRE 2002

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 2002

The limited rainfall during the winter period was more than offset by a very rainy spring and summer. Precipitation, well above seasonal averages, also influenced temperatures, delaying the ripening of the grapes. Thanks to timely canopy management carried out by Ferrari's agronomists, it was nevertheless possible to control vine vigor and maintain excellent vegetative balance. The high-altitude location of the Maso Pianizza vineyard promoted aromatic ripening and helped preserve the health of the grapes. Chardonnay thus achieved a good level of sugar ripeness which, combined with the excellent acidity fostered by the cool climate, made it ideal as a base wine for sparkling production intended for long ageing.

TASTING NOTES

APPEARANCE

Soft and persistent foam, with a fine and lasting perlage that highlights the bright golden tones.

BOUQUET

A pronounced and extremely complex bouquet, initially evoking Mediterranean scrub, yellow flowers, and noble toasted fragrances, followed by candied citrus and acacia honey, and finally refined mineral hints.

FLAVOUR

The tasting fully confirms the expectations set by the nose: the succession of floral, fruity, toasted, and mineral notes is supported by a substantial structure and surprising freshness. Captivates with an exceptionally long finish.

DENOMINATION

Trentodoc

DOSAGE

Extra Brut

VARIETIES

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

AGEING

A minimum of 92 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