

# GIULIO FERRARI RISERVA DEL FONDATORE 2005

**FERRARI**  
TRENTO

DISGORGEMENT 2016

*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 2005

The vintage began with a cold and dry winter, followed by a spring with well-distributed rainfall. Budbreak was regular, though slightly delayed. Flowering occurred under clear and sunny skies. During the summer, rainfall was sufficient and evenly distributed, preventing any drought-related stress. However, in mid-August, abundant rain and cool temperatures raised concerns about the health of the grapes, but the return of sun and wind restored favorable conditions.

Harvest benefited from generally good weather, with few rainfalls, supporting both the picking and the health of the grapes. Day-night temperature variations, especially after mid-September, contributed to a rich and complex aromatic profile in the grapes.

The grapes destined for the Giulio Ferrari Riserva, harvested around mid-September, particularly benefited from these conditions. Although production was slightly below average, the vintage nonetheless produced grapes of outstanding quality.

## TASTING NOTES

### APPEARANCE

Its attire, with bright golden reflections, is enhanced by a noble and refined perlage.

### BOUQUET

On the nose, it opens with broad and nuanced aromas reminiscent of dried fruit, toasted hazelnuts, fresh bread crust, and honey. With aeration in the glass, the bouquet develops additional notes of exotic fruit and white chocolate, harmoniously intertwined with subtle smoky hints.

### FLAVOUR

On the palate, the Giulio Ferrari 2005 delivers all the refinement promised by the nose: full-bodied, elegant, and harmonious, culminating in a long and expressive finish, where hints of apricot and saline notes extend the sensations in an exciting finale.

### DENOMINATION

Trentodoc

### ALCOHOL CONTENT

12,5% Vol

### DOSAGE

Extra Brut

### FORMATS

0,75L, 1,5L

### VARIETIES

Obtained from selected Chardonnay grapes.

### SERVING TEMPERATURE

8/10°C

### AGEING

A minimum of 118 months on the lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

1972



RESERVE LINE