GIULIO FERRARI
RISERVA DEL FONDATORE 2007

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 2007

The winter featured very mild temperatures and very little rainfall, which in spring led to an early awakening of the vegetation with budburst occurring about 15 days ahead of schedule, subsequently resulting in a significantly earlier harvest. The excellent vegetative-productive balance of the vineyard and the fact that the grape clusters were fairly loose helped maintain their health. The climatic conditions in August, which were rather cool and marked by several thunderstorms, contributed to preserving good acidity levels in the grapes and to an extremely interesting aromatic development.

TASTING NOTES

APPEARANCE
The first impression in the glass captures attention with its bright golden-yellow color, crossed by a refined, dense, and continuous perlage.
BOUQUET
The nose unfolds slowly, immediately offering notes of apricot, mango, and grapefruit peel, gradually enriched by hints of yellow flowers, honey, vanilla, and toasted bread. With aeration in a suitable glass, white chocolate and a fresh spiciness emerge, completing a remarkably complex aromatic bouquet.
FLAVOUR
On the palate, it reveals a perfectly balanced gustatory circle where all elements are finely calibrated—from balanced acidity to creamy bubbles, from rich structure to a savory and refreshing finish that recalls ripe pineapple enhanced by touches of salinity. The aroma persistence is exceptionally long, seemingly reluctant to leave the palate.

DENOMINATION
Trentodoc

DOSAGE
Extra Brut

VARIETIES
Obtained from selected Chardonnay grapes.

AGEING
A minimum of 116 months on the lees.

VINIFICATION
Steel

ALCOHOL CONTENT
12,5% Vol

FORMATS
0,75L; 1,5L

SERVING TEMPERATURE
8/10°C

RECOMMENDED GLASS
Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED
1972

RESERVE LINE