

GIULIO FERRARI RISERVA DEL FONDATARE 2008

FERRARI
TRENTO

DISGORGEMENT 2021

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 2008

The 2008 vintage is characterised by temperatures below seasonal averages. Spring was particularly rainy, making vineyard management very challenging. A cool summer enabled the mountain grapes to preserve good acidity and develop an interesting aromatic profile. In August, Trentino's vineyards enjoyed a stable and sunny climate, which allowed the Pinot Noir grapes to ripen well. The harvest began on the 27th of August.

TASTING NOTES

APPEARANCE

It has an enchanting appearance, displaying a golden yellow hue traversed slowly by an extremely fine perlage that lingers for a long time on the surface of the glass.

BOUQUET

The initial impression on the nose reveals a kaleidoscope of aromas, starting with apricot and pineapple, before giving way to honey, freshly baked apple pie, and cinnamon. Nuances of butter and mountain herbs emerge with further oxygenation in the glass.

FLAVOUR

On the palate, it amazes one with the incredible richness of its fruit and the delicacy of its bubbles. These combine to caress the palate, supported by perfectly integrated acidity. The finish is tangy and extraordinarily long. A wine that is multi-faceted, aristocratic, and satisfying.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L;1,5L

VARIETIES

Obtained from selected Chardonnay grapes.

SERVING TEMPERATURE

8/10°C

AGEING

A minimum of 12 years on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE