

# GIULIO FERRARI RISERVA DEL FONDATORE 2009

**FERRARI**  
TRENTO

*Outstanding beyond all expectations. Pure Chardonnay, fascinating, satisfying, evocative. A great Riserva, an icon par excellence of Italian sparkling wine, the Giulio Ferrari is capable of meeting the challenge of time.*

## VINTAGE 2009

The winter was particularly cold and characterised by abundant rainfall. However, the delay in the start of the vegetative cycle was immediately recovered thanks to a very hot spring that brought the data regarding the development of the vines back to normal, even by the time of flowering and fruit set. Notable thermal excursions during the summer, with temperatures even higher than the seasonal average, led to a harvest of grapes that were perfectly healthy and rich in aromatic components.

## TASTING NOTES

### APPEARANCE

Its appearance in the glass reveals golden highlights and an outstandingly persistent and refined perlage.

### BOUQUET

The nose is intense and immediately displays floral notes of jasmine, but also of quince, sweet oranges and gingerbread. The palate simply confirms the great richness suggested by the aromas.

### FLAVOUR

The flavour is creamy but still vibrant, rendered almost interminable by an appealing iodized vein. The finish returns to notes of delicate spices and exotic fruit, which elongate its persistence and underline the extraordinary class of this wine.

### DENOMINATION

Trentodoc

### ALCOHOL CONTENT

12,5% Vol

### DOSAGE

Extra Brut

### AVAILABLE FORMATS

0,75L - wooden box with 2 bottles.

### VARIETIES

Obtained from selected Chardonnay grapes.

### SERVING TEMPERATURE

8/10°C

### AGEING

A minimum of 10 years on the lees.

### RECOMMENDED GLASS

Grand Cru Tulip glass.

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

1972

