

GIULIO FERRARI RISERVA DEL FONDATORE 2010

FERRARI
TRENTO

POWERFUL AND EMBRACING

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 2010

The 2010 vintage was characterized by above-average rainfall, but with a regular thermal pattern throughout the season. The summer began with sufficient rainfall, followed by a hot and dry July. Abundant rain fell in August, after which a period of stable and windy weather in the first half of September proved providential for the sparkling wine base wines, harvested before the rains resumed. The grapes reached maturity with excellent acidity and aromatic complexity.

TASTING NOTES

APPEARANCE

The visual impact in the glass is remarkable, thanks to a precious luminous golden yellow that highlights an extremely fine and long-lasting perlage, remaining persistent long after pouring.

BOUQUET

The nose is rich, layered, and noble. Notes of apricot and exotic fruit blend with more complex aromas of white chocolate, dried fruit, almond confection, zabaglione cream, delicate pastries, and subtle toasted hints.

FLAVOUR

On the palate, the wine reveals an overwhelming intensity in terms of richness, harmony, elegance, and balance, with all elements interacting in perfect synergy. The finish is remarkable, with lingering notes of honey, peanut butter, and tropical fruit.

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 123 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE