

GIULIO FERRARI RISERVA DEL FONDATORE 2015

FERRARI
TRENTO

BALANCED FRAGRANCE

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 2015

2015 is a vintage that ensured a warm and dry course in its progressive progress. Fine weather accompanied the initial flowering, which then led, thanks to a balanced rainfall in the spring months, to a regular development of the vines. The subsequent summer, which was particularly hot and marked by low rainfall, favored on the one hand the ripening of particularly healthy grapes, and on the other, made it necessary to intervene, especially in the lower hillside vineyards, with irrigation to support the plants. Having reached the days of harvesting, the harvest was concentrated in a very short period of time; confirming that, from a qualitative point of view, the altimetric factor was decisive in defining the value of the grapes, special mention should be given to the fruits of the medium and high hill vineyards.

TASTING NOTES

APPEARANCE

It seduces from the first glance, with its golden hue fading into an emerald reflection.

BOUQUET

It's a harmonious symphony that defines the contours of an aroma that sees citrus notes impose themselves, progressively veering in the direction of a mentholated scent, followed by candied ginger, white peach and licorice, to a hint of flint.

FLAVOUR

In the mouth, it is an accentuated freshness that imposes itself, for a fragrant sip in which sunny memories of a Mediterranean summer dominate amid hints of grapefruit and orange blossom.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L

VARIETIES

Obtained from selected Chardonnay grapes.

SERVING TEMPERATURE

8/10°C

AGEING

A minimum of 92 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972

