



## GIULIO FERRARI RISERVA DEL FONDATORE

Riserva del Fondatore is a Trentodoc obtained from Chardonnay grapes expressive of Maso Pianizza vineyard, at over 500 meters altitude on the hills surrounding Trento, framed by an old growth forest.

The icon, par excellence, of Italian sparkling wine; it is a star wine of extraordinary longevity. It is aged on lees for over 10 years acquiring great complexity while maintaining at the same time balance, freshness and elegance.

This excellence, seen only in the best vintages, has been consecrated by an uninterrupted succession of awards and accolades in Italy, where it has won nineteen times the "Tre bicchieri" (three glasses) of the "Guida ai vini d'Italia" (Italian wines guide) by Gambero Rosso and abroad, where it received the highest scores from the most influential magazines. Giulio Ferrari Riserva del Fondatore is also the only sparkling wine chosen by Wine Spectator for the top 10 Italian wines at the "Best of Italy Tasting" of the Wine Experience and selected in the "Top 100 Wine Cellar Selection" by Wine Enthusiast.

### Vintage 2002

Giulio Ferrari 2002 was proclaimed the best sparkling wine in Italy by the Best Italian Wine Award's international jury who selected the 50 best Italian wines of 2013. The 2002 vintage sparkling wine beat its previous ranking of ninth place overall in 2012 by placing fourth, led only by three reds, but remaining in first place for the sparkling wines.

### Harvest 2002

The lack of rainfall over the winter was well balanced by a very rainy spring and summer. The rainfall which was well above the seasonal average influenced the temperature thereby delaying the ripening of the grapes.

Thanks to the timely trimming and pruning undertaken by the Ferrari agronomists they managed to control the growth of the vines and maintain a steady growth cycle. The location of Maso Pianizza, a high altitude vineyard, favored aromatic maturation and allowed for the continued health of the grapes.

Chardonnay then, achieved a good level of sugar production which, combined with excellent acidity favored by the cool climate, made it ideal for a sparkling wine base destined for a lengthy aging.

### Tasting notes

For the eyes it has a delicate and lingering effervescence, a fine, lasting perlage that enhances the bright golden tones.

For the nose it has a strong and extremely complex bouquet, with hints recalling initially Mediterranean flora, yellow flowers and toasted noble fragrances, then candied citrus fruits and acacia honey and finally fine mineral notes.

On the palate it confirms fully the expectations created in the nose: the range of floral, fruity, toastiness and minerality cascade in fascinating succession and is supported by an important structure and a surprising freshness. It overtakes you with a lengthy finale.