



GIULIO FERRARI RISERVA DEL FONDATORE

Our Riserva del Fondatore (“Founder’s Reserve”) is a Trentodoc obtained exclusively from Chardonnay grapes from the high-altitude Maso Pianizza vineyard, which lies in the hills overlooking Trento. The iconic Italian sparkling wine *par excellence*, it is a world-class star that has the capacity to overcome the test of time. It matures on its lees for over 10 years, acquiring great complexity whilst at the same time maintaining its balance, freshness and elegance.

The quality of this outstanding product, made in only the very finest vintages, has been consecrated with an uninterrupted series of awards and accolades in Italy, where it has won “Three Glasses” in Gambero Rosso’s “Italian Wines” Guide nineteen times, as well as abroad, where it has obtained maximum ratings in the most authoritative trade magazines, such as Germany’s “Weinwirtschaft” and “Weinwelt”. The latter, in particular, during a wide-ranging blind tasting of sparkling wines from all over the world, gave its highest marks to Giulio Ferrari, ahead of the aristocrats of the world of Champagne. Our Riserva del Fondatore is also the only sparkler selected by “Wine Spectator” as one of Italy’s top 10 wines (for its “Best of Italy Tasting” at the Wine Experience) and it has been selected by “Wine Enthusiast” for its “Top 100 Wine Cellar Selection”.

The 1999 Vintage

With rainfall of 1230 mm, the 1999 vintage was somewhat higher than the norm for the zone in the last ten years. After a winter that was fairly dry and not particularly cold, the vegetative reawakening of the vines was regular and homogeneous, favoured partly by just the right amount of rainfall, and at the right time, too. During the summer, well-distributed, abundant rains favoured luxuriant vegetation in the vineyards. The period immediately before the start of the harvest was perhaps the most abnormal of the entire growing season, with below-average temperatures for the time of year and constant rainfall.

The 1999 Harvest

At the start of the harvest, which took place on 30th August, a period of very warm sunshine began. The dry and windy climate and marked differences between day- and night-time temperatures resolved any problems regarding the health of the grapes, allowing them to ripen perfectly.

Tasting notes

The colour is a splendidly bright, vivacious greenish straw yellow, and the *perlage* lively yet subtle. The wine displays a very broad, inviting, creamy bouquet that is extremely clean and elegant, with marked suggestions of juicy apples and notes of white flowers, bay leaves, citrus fruits, white chocolate and mineral hints that contribute towards an overall sensation of great complexity. On the palate, the wine is assertive and crisply dry. It is highly-strung, with great élan and concentration, but also delightful balance, freshness and an almost salty vigour, as well as refreshing acidity that is nicely set off by the fruit. The finish is long and lively, with notes of almonds and candied citrus fruits.

Awards and accolades

3 Glasses – 2009 Gambero Rosso “Italian Wines” Guide
5 Grape Clusters – 2009 Bibenda “Duemilavini” Guide
Super 3 Stars – 2009 Veronelli Wine Guide
5 Spheres – 2009 Cucina & Vini “Sparkle” Guide

