

GIULIO FERRARI RISERVA DEL FONDATORE 2012

INTENSE AND VIGOROUS

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.



TASTING NOTES

APPEARANCE: The luminous, shimmering appearance of pure gold is lit up by very fine, rhythmic, magical bubbles.

BOUQUET: The freshness of apricot, yellow grapefruit, lemon peel and yellow wildflowers, almond and mint alternates with more complex hints such as dandelion honey, pan-brioche and chalk.

FLAVOUR: The palate is disconcerting in its intensity and strength, in its envelopment and length. In its richness there is also balance; it is without excess. The perfect balance of dosage manages to enhance all the wine's components, making it extremely refined. The finish offers a perfect tension with exploratory notes of gentian, iodine and a delicate smokiness..

DENOMINATION	DOSAGE
Trentodoc	Extra-Brut

GRAPES

Obtained from selected Chardonnay grapes harvested in mid-September

AGING

A minimum of 117 months on the lees

ALCOHOL LEVEL	FORMATS AVAILABLE
12,5% vol.	0,75L

SERVICE TEMPERATURE

6/8°C

FOOD PAIRING

A wine capable of committing itself to legend. A perfect wine with seafood, shellfish, oysters, but also with truffles, refined and gourmet dishes. An excellent glass for all the best convivial conversations.