GIULIO FERRARI COLLEZIONE 2001

The Giulio Ferrari Collection wines are made only in perfect vintages and come from the unique mountain vineyard of Maso Pianizza, to meet the challenge of time and raise even higher the absolute top level of quality for Italian sparkling wines.



TASTING NOTES

APPARENCE: An alluring golden yellow and a persistent perlage

BOUQUET: the impact on the nose is sensational, with a complexity of aromas in which one finds saline traces, hints of yellow-fleshed fruits such as peach and pineapple, and nuances of barley sugar sweets. With time in the glass, delicate spicy tones of ginger and cardamom also emerge.

FLAVOUR: The sensations on the palate are of energy, vibrancy and richness, and the flavour is impressive in its depth and intensity. The persistence on the finish is almost infinite, creating an overall profile of incomparable class and elegance.

DENOMINATION	DOSAGE
Trentodoc	Extra Brut
VARIETIES	
Made from an extremely strict selection of Chardonnay grapes.	
AGEING	
18 years on the yeasts, selected from among our own strains.	
ALCOHOL CONTENT	AVAILABLE FORMATS
12,5% Vol.	0,75L
SERVING TEMPERATURE	

6/8°C GASTRONOMIC PAIRING

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