

GIULIO FERRARI COLLEZIONE 2004

ENDLESS DYNAMISM

The Giulio Ferrari Collezione is produced in only the perfect vintages and sees the light after eighteen long years of waiting in the darkness and silence of the cellar. It meets the challenge of time, nature and myth, to write a new chapter in the history of Trentodoc and to raise summit of Italian sparkling wine even higher.

The 2004 vintage of this special Trentodoc expresses itself dynamically and deeply in the glass, being full but fresh, toasty but elegant, unmistakable in the finish that tends towards infinity



TASTING NOTES

APPARENCE: fine bubbles, which light up the glass with pure gold.

BOUQUET: The nose is a broad and variegated treasure chest of white flowers, fruity aromas of rennet apple and candied citron, flanked by seductive balsamic and spicy notes.

FLAVOUR: Upon tasting, it conquers the palate with its aromatic complexity, enhanced by a dosage that makes essentiality its stylistic hallmark. To taste it is to encounter a harmony of citrus, dried fruit and vanilla, supported by an intriguing salinity.

DENOMINATION

Trentodoc

DOSAGE

Extra Brut

VARIETIES

Made from selected Chardonnay grapes from sustainable mountain viticulture.

AGEING

Over 17 years on selected yeasts from its own cultures. From grapes over 18 years old from the date of harvest.

ALCOHOL CONTENT

12,5% Vol.

AVAILABLE FORMATS

0,75L; 1,5L - in presentation box

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.