GIULIO FERRARI RISERVA DEL FONDATORE 2000 TRENTODOC

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.

The 2000 vintage

The good start of the growth cycle, thanks to a winter with adequate rainfall and high spring temperatures, allowed an optimal stage of bud break, a regular flowering and an excellent phase of fruit set. After a cold July, a torrid August and a September with providential rainfall and high temperature variations the grape maturation was magnificent. The harvest in the Maso Pianizza vineyard started on September 16th and created healthy and perfect ripe grapes, characterized by an unexpected balance between sugar and acidity.

Tasting notes

The harvest in 2000 was the earliest in the Trentino region, producing healthy and well-ripened grapes, with an unexpected balance between sugar and acidity levels.

In the Maso Pianizza vineyards, situated at an altitude of over 500 metres above sea level, the grapes had unusually already reached an optimum level of ripeness in mid-September and were ready for harvesting.