



GIULIO FERRARI RISERVA DEL FONDATORE 2004 TRENTODOC

Riserva del Fondatore is a Trentodoc made purely from Chardonnay grapes and is a true expression of the produce of Maso Pianizza's vineyards, which are located on the high hills surrounding Trento. A symbol of the excellence of Italian sparkling, Riserva del Fondatore is a gem that defeats time. It ages on the lees for more than 10 years, gaining in complexity but keeping at the same time balance, freshness, and elegance. Its excellence is the result of the selection of the best vintages and has been rewarded with a steady stream of prizes and awards in Italy, where it conquered for twenty times the "Tre bicchieri" award of "Guida ai vini d'Italia" (Guide to Italian wines) by Gambero Rosso, and even abroad where it has been awarded the highest possible score by influential specialist magazines such as Weinwirtschaft and Weinwelt, which are well known in Germany. In particular, Weinwelt awarded the highest score to Giulio Ferrari in a blind tasting of sparkling wines coming from all over the world, ranking it higher than some of the most renowned Champagnes. Moreover, Riserva del Fondatore is the only sparkling wine that Wine Spectator included in its top-10 list of Italian wines for the "Best of Italy Tasting" of its Wine Experience, and Wine Enthusiast recommended it in its "Top 100 Wine Cellar Selection".

The 2004 Vintage

2004 was a year characterised by a mild winter and a reasonably rainy spring that allowed for an even germination stage of the grapes and high bud fertility. Later in the year, the summer was characterised by scarce rainfall accompanied by below average temperatures. This made the agronomic management of grapes easier, leading to a harvest of healthy grapes. Finally, a September filled with sunny days provided the perfect conditions for harvesting.

Tasting Notes

Tiny, soft, and sparkling bubbles that light up the glass with a golden colour. On the nose, this wine offers a broad and varied palette of aromas, with fruity scents of Rennet apples and candied citrus fruits and floral scents of camomile and lily of the valley that overlap with delightful salty and spicy notes. On the palate, it mesmerises with the complexity of its aromas, emphasised by its very low dosage. Hints of citrus fruits, dry fruits, and vanilla combine in a harmonious symphony of flavours, supported by an enjoyable saltiness. The 2004 vintage of this remarkable Trentodoc is soft yet fresh, crisp yet elegant, and strikingly long on the finish.