



GIULIO FERRARI RISERVA DEL FONDATORE 2005

The iconic Italian sparkling wine *par excellence*, Giulio Ferrari is an outstanding product that is designed to stand the test of time. It is a Trentodoc obtained from the finest Chardonnay grapes from the Lunelli family's own vineyards on the slopes of the mountainsides that surround Trento, at up to 600 meters above sea level. It matures on its lees for over 10 years, acquiring great complexity but, at the same time, maintaining balance, freshness and elegance. Its quality has been consecrated with an uninterrupted series of awards and accolades in Italy, where it has won "Three Glasses" in Gambero Rosso's "Italian Wines" Guide no less than twenty times, as well as abroad, where it has obtained extremely high ratings in the most authoritative trade magazines, including 98/100 from Decanter and 96/100 from the Wine Advocate. Giulio Ferrari is also the only sparkler that has been selected by "Wine Spectator" as one of Italy's top 10 wines (for its "Best of Italy Tasting" at the Wine Experience) and it has been selected by "Wine Enthusiast" for its "Top 100 Wine Cellar Selection".

The 2005 vintage

2005 was a fairly hot year, particularly during the summer, and was characterised by notable differences between day- and night-time temperatures, excellent for the correct ripening of the grapes' aromatic compounds. The high altitude of the family vineyards allowed us to keep the grapes perfectly healthy without compromising their acidity. The Chardonnay that was destined to become Giulio Ferrari, which yielded about 10% less than in an average year, in fact displayed impeccable balance between acidity and sugars as well as a magnificent concentration of aromas.

Extra Brut

Once again in the 2005 vintage, characterized by very rich aromas and great complexity (as had been the case in 2004), we opted for an extremely low *dosage* of 3 g/l, which allowed us to classify the wine as Extra Brut. With this choice we wish to exalt the great character of the Chardonnay from the mountainside family vineyards. The reduced *dosage* highlights the depth of taste, the persistence and great freshness of this Trentodoc, which appears to be extremely youthful in spite of its having been on its lees for more than ten years.

Tasting notes

Its brilliant golden hue is enhanced by an aristocratic and refined *perlage*.

Initially, the nose offers broad, multi-faceted nuances that are reminiscent of dried fruits, roasted hazelnuts, fresh crusty bread and honey. With oxygenation in the glass, the bouquet takes on hints of exotic fruit and white chocolate, perfectly in harmony with some faintly smoky tones.

The palate, the 2005 Giulio Ferrari displays all of the refinement suggested on the nose: full-flavoured, elegant and well-balanced, it offers a very long aftertaste, in which one finds lingering suggestions of apricots and brine, creating an exciting and very persistent finish.