



GIULIO FERRARI RISERVA DEL FONDATORE 2006 TRENTODOC

The iconic Italian sparkling wine par excellence, Giulio Ferrari is a world-class product that is designed to stand the test of time. It is a Trentodoc obtained from the finest Chardonnay grapes grown in the Lunelli family's own vineyards on the slopes of the mountainsides that surround Trento, at up to 600 metres above sea level. It matures on its lees for over 10 years, acquiring great complexity whilst at the same time maintaining its balance, freshness and elegance. Its quality has been consecrated by 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 to be 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 2006 vintage

2006 was an extraordinary year for the grapes destined for making Trentodoc. The long, cold winter delayed the start of the vegetative cycle by about two weeks, but exceptionally hot, dry weather at the end of spring and the beginning of summer allowed the vines to catch up to some extent. In August, abundant rains built up the water reserves and, at the same time, created a cooler climate. The Chardonnay cultivated on our mountainside vineyards developed particularly rich aromas and an excellent level of health, both of which were preserved by the favourable weather conditions during the harvest, which began on 24th August.

Tasting Notes

It presents itself in the glass with a glowing golden hue, highlighted by extremely fine, persistent bubbles. The bouquet displays an incredible succession of sensations that continue to alternate, ranging from citrus zest to creamy eggnog, from mango to sugared almonds, and from acacia blossom to freshly baked brioche, all underpinned by an enticing hint of iodine. The entry on the palate is sumptuous in its unbridled elegance and light in its incredibly concentrated fruitiness, which offers reminiscences of ripe pineapple, dried fruits and toasted hazelnuts. The finish is very refined, revealing lingering brackish notes that give even greater length to the aftertaste.