



GIULIO FERRARI RISERVA DEL FONDATORE 2007 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 some 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 Cellar Selections".

The 2007 vintage

The winter offered very mild temperatures and very little rainfall which, in the spring, resulted in a precocious start to the vegetative cycle; this later translated itself into the harvest also beginning significantly early.

The excellent balance between leaves and fruit and the fact that the bunches were fairly loosely-packed meant that the vines remained very healthy.

The weather during August was rather cool and punctuated by several thunderstorms, thus contributing towards maintaining good acidity levels and an extremely interesting development of aromas in the grapes.

Tasting Notes

The wine's appearance in the glass captures one's attention with its brilliant golden yellow colour and its refined, dense and continuous perlage. Its bouquet reveals itself a little at a time, displaying at first suggestions of apricots, mangoes and grapefruit zest, and gradually becoming enriched with notes of yellow flowers, honey, vanilla and toasted bread. With oxygenation in a suitable glass, there subsequently emerge hints of white chocolate and a fresh spiciness that go towards completing its amazingly complex gamut of aromas.

The palate unveils a perfect gustatory circle, in which all the elements are calibrated, from the well-balanced acidity to the creamy bubbles, from the rich fruit to the tangy, refreshing finish which brings the taster back to notes of ripe pineapple, enhanced by saline nuances. The persistence of the aromas is extraordinary: they seem as if they never want to fade away.