



## GIULIO FERRARI RISERVA DEL FONDATORE 2008 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 Gambero Rosso's "Three Glasses" more 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 97/100 from "The Wine Advocate".

### The 2008 vintage

2008 was a year characterised by temperatures and rainfall that were above average. The rains were particularly heavy in the spring and early summer, making it necessary to devote great attention to the care of the vines. The stable, sunny weather in August allowed for good ripening of the grapes, together with the development of a remarkably interesting array of aromas.

### Tasting notes

It has an enchanting appearance, displaying a golden yellow hue traversed slowly by an extremely fine perlage that lingers for a long time on the surface of the glass. The initial impression on the nose reveals a kaleidoscope of aromas, starting off with apricot and pineapple, before giving way to honey, freshly baked apple pie, and cinnamon. Nuances of butter and mountain herbs emerge with further oxygenation in the glass.

In the mouth, it amazes one with the incredible richness of its fruit and the delicacy of its bubbles. These combine to caress the palate, underpinned by perfectly integrated acidity. The finish is tangy and extraordinarily long. A wine that is multi-faceted, aristocratic, and satisfying.