



## GIULIO FERRARI RISERVA DEL FONDATORE 2010

### TRENTODOC

An icon par excellence of Italian sparkling wine, Giulio Ferrari is an outstanding wine capable of withstanding the passage of time. It is a Trentodoc made from the best Chardonnay grapes from the Lunelli family's vineyards situated up to 600 metres above sea level in the foothills of the mountains that overlook Trento. It matures on the lees for over 10 years, acquiring great complexity while maintaining balance, freshness and elegance. It has been recognised by an uninterrupted succession of awards and accolades both in Italy, where it has won the Gambero Rosso's "Tre bicchieri" 24 times, and abroad, where it has received the highest scores from the most authoritative wine magazines, including 98/100 from Decanter and 97/100 from Wine Advocate.

### The 2010 vintage

The 2010 vintage was characterised by above-average rainfall, but with a regular trend in terms of temperature.

The summer began with good rainfall and continued with a hot and dry July. Heavy rainfall fell in August, providing a respite of stable, breezy weather in the first half of September that proved advantageous for the sparkling wine grapes, which were harvested before the rains resumed. The grapes ripened with excellent acidity and aromatic complexity.

### Tasting notes

The visual impact in the glass is remarkable thanks to a sophisticated luminous golden yellow that enhances the very fine and very persistent perlage, long after it has been poured. The nose is rich, layered and noble. Notes of apricot and exotic fruit blend with more complex aromas of white chocolate, dried fruit, marzipan, cream, delicate pastry and light toasted tones. The palate provides an overflowing intensity of flavour in terms of richness, harmony, elegance and balance with all the elements in perfect harmony. The finish is remarkable and highlights honeyed notes, peanut butter and tropical fruit.