



GIULIO FERRARI RISERVA DEL FONDATORE 2004

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 excellence is the result of the selection of the best vintages and has been rewarded with a steady stream of prizes and awards in Italy, where it conquered for twenty times the "Tre bicchieri" award of "Guida ai vini d'Italia" (Guide to Italian wines) by Gambero Rosso, and even abroad where it has been awarded the highest possible score by influential specialist magazines such as Weinwirtschaft and Weinwelt, which are well known in Germany. In particular, Weinwelt awarded the highest score to Giulio Ferrari in a blind tasting of sparkling wines coming from all over the world, ranking it higher than some of the most renowned Champagnes. Moreover, Riserva del Fondatore is the only sparkling wine that Wine Spectator included in its top-10 list of Italian wines for the "Best of Italy Tasting" of its Wine Experience, and Wine Enthusiast recommended it in its "Top 100 Wine Cellar Selection".

Extra Brut

Given the exceptional richness of expression of the 2004 Giulio Ferrari, we have opted for an extremely low *dosage* of just **2.5 g/l**, which allows us to classify it as **Extra Brut** (please note that the Extra Brut classification is reserved for sparkling wines with *dosages* of between 0 and 6 g/l, and Brut for between 0 and 12 g/l). By making this choice, we wish to highlight the great character and elegant complexity of aromas of our Chardonnay from mountainside vineyards. The limited *dosage* enhances the depth of taste, persistence and great freshness of this Trentodoc, which displays extreme youthfulness in spite of its sojourn of more than ten years on the lees.

2004 Vintage

2004 was a year characterised by a mild winter and a reasonably rainy spring that allowed for an even germination stage of the grapes and high bud fertility. Later in the year, the summer was characterised by scarce rainfall accompanied by below average temperatures. This made the agronomic management of grapes easier, leading to a harvest of healthy grapes. Finally, a September filled with sunny days provided the perfect conditions for harvesting.

TASTING NOTES

Tiny, soft, and sparkling bubbles that light up the glass with a golden colour.

On the nose, this wine offers a broad and varied palette of aromas, with fruity scents of Rennet apples and candied citrus fruits and floral scents of camomile and lily of the valley that overlap with delightful salty and spicy notes.

On the palate, it mesmerises with the complexity of its aromas, emphasised by its very low dosage. Hints of citrus fruits, dry fruits, and vanilla combine in a harmonious symphony of flavours, supported by an enjoyable saltiness. The 2004 vintage of this remarkable Trentodoc is soft yet fresh, crisp yet elegant, and strikingly long on the finish.

PRIZES AND AWARDS

Gambero Rosso 2015 – Bold and intense, the Giulio '04 is, as always, a thoroughbred wine. Remarkable in its elegance and fullness of taste, this is one of its best versions.

Bibenda 2015 – The Giulio Ferrari is back and the well-balanced 2004 vintage accentuates its remarkable good taste. It steals the show but also the Perlé wines deserve a mention.

Guide de l'Espresso 2015 – The latest Giulio Ferrari vintage effortlessly joins the long list of great vintages produced in its history.