

## 2001

*Giulio Ferrari Collezione is produced only in the perfect vintages and comes to life after seventeen long years of waiting in the darkness and silence of the cellar. It meets the challenge of time, nature and myth, to write a new chapter in the history of Trentodoc.*

*The 2001 vintage of this special Trentodoc expresses itself dynamically and deeply in the glass, being full but fresh, toasty yet elegant, with an unmistakable finish that tends towards infinity.*

### VINTAGE 2001

The vintage shows extraordinary potential and is characterised by a regular and positive climatic trend, as well as a homogeneous and balanced development of the vineyard. The favourable conditions of the year allowed us to fully emphasise the vocation of our mountain vineyards in producing grapes destined for long-ageing sparkling wines. The summer, particularly the months of July and August, created optimal conditions for the evolution of Chardonnay, thanks to good sun exposure and significant temperature fluctuations. The maturation was very gradual within the vineyard, allowing for the precise identification of the optimal ripeness point for each batch at harvest.

### TASTING NOTES

#### APPEARANCE

An alluring golden yellow and a persistent perlage.

#### BOUQUET

The impact on the nose is sensational, with a complexity of aromas in which one finds saline traces, hints of yellow-fleshed fruits such as peach and pineapple, and nuances of barley sugar sweets. With time in the glass, delicate spicy tones of ginger and cardamom also emerge.

#### FLAVOUR

The sensations on the palate are of energy, vibrancy and richness, and the flavour is impressive in its depth and intensity. The persistence on the finish is almost infinite, creating an overall profile of incomparable class and elegance.

#### DENOMINATION

Trentodoc

#### ALCOHOL CONTENT

12.5% vol.

#### DOSAGE

Extra Brut

#### AVAILABLE FORMATS

0.75L - in wooden box

1.5L - in wooden box

#### VARIETIES

Made from selected Chardonnay grapes from sustainable mountain viticulture

#### SERVING TEMPERATURE

8/10°C

#### AGEING

Over 17 years on selected yeasts from its own cultures. From grapes over 18 years old from the date of harvest.

#### RECOMMENDED GLASS

Grand Cru Tulip glass

#### VINIFICATION

Steel

#### FIRST VINTAGE PRODUCED

1995

