

GIULIO FERRARI

COLLEZIONE 2004

FERRARI
TRENTO

ENDLESS DYNAMISM

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 2004 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 2004

The 2004 vintage was characterised by a mild winter and a spring marked by rainfall that resulted in a regular sprouting of the vines, with excellent bud fertility. The season continued with a summer in which rather little rainfall was accompanied by lower-than-average temperatures. This fostered perfect agronomic management of the vineyards and allowed us to arrive at harvest time without any health issues for the grapes. September brought beautiful sunny days, perfect for harvesting operations.

TASTING NOTES

APPEARANCE

Fine bubbles illuminate the glass with pure gold.

BOUQUET

The nose is a broad and varied treasure chest of white flowers, fruity aromas of rennet apple and candied citron, flanked by seductive balsamic and spicy notes.

FLAVOUR

On the palate, it conquers with its aromatic complexity, enhanced by a dosage that makes essentiality its stylistic hallmark. Tasting it reveals a harmony of citrus, dried fruit, and vanilla, supported by an intriguing salinity.

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

