

# GIULIO FERRARI COLLEZIONE 2007

DISGORGEMENT FEBRUARY 2025

LUMINOUS BALANCE

*The Giulio Ferrari Collezione is born only in perfect vintage and sees the light of day after long years of waiting, in the darkness and silence of the cellar. A challenge with time, nature and myth, to write a new chapter in the history of Trentodoc and take the absolute summit of Italian sparkling wines even higher.*

*2007 was an extraordinary year in the vineyard, giving life to a Trentodoc of great charm.*

*In the glass, it shines with brightness and balance. On the palate, it immediately captivates with its citrusy, harmonious freshness, leading to an elegant, long, and mineral finish.*

## VINTAGE 2007

The 2007 vintage turned out to be surprising.

After a dry winter, spring was bright, with above-average temperatures. The summer, marked by record heat, proved to be decisive also thanks to the location of our mountain vineyards - where the grapes for this Giulio Ferrari Collezione come to life.

The strong temperature variation between warm days and cool nights proved crucial in ensuring a perfect balance between freshness and a unique aromatic complexity.

## TASTING NOTES

### APPEARANCE

An intense brightness lights up against an elegant golden background.

### BOUQUET

The nobility of this wine is bestowed by a complexity of aromas and scents that blend between the nose and palate in perfect balance. In the transition from nose to palate, all the best evolutionary nuances that aging imparts to the wine are found, with a creamy finish marked by a refined silkiness that releases notes of pecan and macadamia nuts, in a layered harmony enriched with hints of butter, toasted hazelnuts, caramel, roasted coffee, and crème brûlée.

### FLAVOUR

On the palate, the pronounced freshness stands out, captured in a snapshot in the glass that reflects citrusy notes, ranging from yellow grapefruit to yuzu, finished with a mineral and salty finish, with distinct iodine notes.

### 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 Chardonnay grapes from sustainable mountain viticulture

### SERVING TEMPERATURE

8/10°C

### AGEING

Over 16 years on selected lees from our own cultures.

### RECOMMENDED GLASS

Large tasting glass

### VINIFICATION

Steel

### FIRST VINTAGE PRODUCED

1995



GRANDI RISERVE LINE