

GIULIO FERRARI RISERVA DEL **FERRARI** FONDATORE 1994

TRENTO

DISGORGEMENT 2004

Outstanding, exceeding all expectations. Pure Chardonnay: fascinating, satisfying, and evocative. A great Riserva, icon par excellence of Italian sparkling wine, Giulio Ferrari rises to the challenge of time.

VINTAGE 1994

The 1994 growing season was marked by above-average temperatures and rainfall. Winter was particularly rich in precipitation, especially snowfall, in contrast to previous years, which had been rather dry. Winter temperatures remained well above average, as did those in spring, leading to an early vegetative awakening. Summer was also characterized by above-average temperatures, while rainfall was well distributed and did not cause any water stress. Harvest at Maso di Pianizza began in the first days of September and was completed in time before weather conditions deteriorated, bringing persistent rainfall and a marked drop in temperatures.

TASTING NOTES

APPEARANCE

Straw yellow in colour, bright and radiant gold, vibrant.

BOUQUET

A compact, warm, and layered nose, seductive and remarkably refined, with a lively fruit component still present and striking complexity marked by notes of dried fruit, white chocolate, brioche and pandoro, toasted bread, chamomile blossoms, and a delicate hint of spice reminiscent of cinnamon.

FLAVOUR

On entry, the palate is restrained, taut, almost sharp, with pronounced acidity that gradually unfolds across the mouth, becoming enveloping, silky, velvety, and nearly rounded, with impressive length and a fullness that captivates.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12.5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0.75L; 1.5L

VARIETIES

Obtained from meticulously selected Chardonnay grapes, harvested exclusively by hand.

SERVING TEMPERATURE

8/10°C

AGEING

A minimum of 90 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE