

GIULIO FERRARI RISERVA DEL FONDATORE 1999

FERRARI
TRENTO

DISGORGEMENT 2008

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 1999

With 1,230 mm of rainfall, the 1999 vintage ranks above the average of the previous 10 years. Following a rather dry winter with relatively mild temperatures, the vegetative awakening of the vines was regular and uniform, further aided by adequate and well-distributed rainfall. Summer, characterized by well-distributed and abundant rains, promoted the lush vegetative growth of the vineyards. The second half of August was perhaps the most anomalous period of the entire season, marked by low temperatures and persistent rain. With the beginning of September, the weather shifted to sunny and windy conditions, with significant diurnal temperature variations. This resolved any sanitary issues, allowing for the complete and optimal ripening of the grapes. In the Maso Pianizza vineyards, the harvest began during the second week of September.

TASTING NOTES

APPEARANCE

A bright and luminous greenish straw-yellow color, displaying beautiful vivacity and brilliance, with a lively and fine perlage.

BOUQUET

It reveals an expansive, caressing, and creamy bouquet of great amplitude, defined by elegance and impeccable purity. Prominent notes of juicy apple are accompanied by white flowers, bay leaf, citrus, and white chocolate, alongside mineral hints, forming a remarkably multifaceted ensemble.

FLAVOUR

On the palate, the attack is firm, distinctly dry, and taut, showing great drive and texture. It offers balance, appeal, and great freshness, underpinned by a distinctly saline backbone and a crisp acidity perfectly calibrated with the fruit. A long, lively finish unfolds with notes of almond and candied citrus.

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

8 years on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE