

# GIULIO FERRARI RISERVA DEL **FERRARI** FONDATORE 2001

TRENTO

## DISGORGEMENT 2010

*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 2001

The year 2001 proved to be exceptional, with a season that provided perfect conditions for the vineyard. Despite lower-than-average rainfall, precipitation was well distributed during the warmest months, creating an ideal balance for vine growth. The climate was favourable and consistent, with no unexpected events, allowing the vineyard to develop in a harmonious and steady manner. The conditions of this vintage brought out the full potential of the terroir, perfectly suited for producing grapes destined to create sparkling wines that would mature slowly over time. The summer, with its warmth, offered sunny days and cool nights, fostering the ideal temperature variations for Chardonnay ripening. Each cluster had the time to grow gradually and uniformly, reaching the perfect stage for harvest. The harvest began in early September, marking the start of a promising new vintage.

## TASTING NOTES

### APPEARANCE

Brilliant yellow colour and an extremely fine perlage.

### BOUQUET

On the nose, it captivates with its immense complexity, where enchanting notes of exotic fruit, apricot, and grapefruit stand out, intertwined with hints of bread crust, subtle memories of coffee, and white chocolate.

### FLAVOUR

On the palate, an enviable minerality and perfect savouriness blend with fresh and velvety citrus tones in a surprising and enticing harmony. Elegance, balance and charm make it an outstanding choice to enjoy on any occasion and with almost any dish except desserts.

## 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

99 months on the lees

## RECOMMENDED GLASS

Large tasting glass

## VINIFICATION

Steel

## FIRST VINTAGE PRODUCED

1972

