

GIULIO FERRARI RISERVA DEL FONDATORE 2004

FERRARI
TRENTO

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

VINTAGE 2004

2004 was a year characterised by a mild winter and a reasonably rainy spring that allowed for an even germination stage of the grapes and high bud fertility. Later in the year, the summer was characterised by scarce rainfall accompanied by below average temperatures. This made the agronomic management of grapes easier, leading to a harvest of healthy grapes. Finally, a September filled with sunny days provided the perfect conditions for harvesting.

TASTING NOTES

APPEARANCE

Tiny, soft, and sparkling bubbles that light up the glass with a golden colour.

BOUQUET

On the nose, this wine offers a broad and varied palette of aromas, with fruity scents of Rennet apples and candied citrus fruits and floral scents of camomile and lily of the valley that overlap with delightful salty and spicy notes.

FLAVOUR

On the palate, it mesmerises with the complexity of its aromas, emphasised by its very low dosage. Hints of citrus fruits, dry fruits, and vanilla combine in a harmonious symphony of flavours, supported by an enjoyable saltiness. The 2004 vintage of this remarkable Trentodoc is soft yet fresh, crisp yet elegant, and strikingly long on the finish.

DENOMINATION

Trentodoc.

ALCOHOL CONTENT

12.5% vol.

DOSAGE

Extra Brut

AVAILABLE FORMATS

0.75L; 1.5L

VARIETIES

Obtained from selected Chardonnay grapes.

SERVING TEMPERATURE

8/10°C

AGEING

Minimum of 9 years on the lees

RECOMMENDED GLASS

Grand Cru Tulip glass

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972

