

GIULIO FERRARI RISERVA DEL FONDATORE 2006

FERRARI
TRENTO

DISGORGEMENT 2021

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 2006

An excellent vintage for its minerality, expressiveness and finesse of mountain grapes. The prolonged winter cold gave way to exceptionally hot and dry weather between spring and summer. The abundant rainfall in August restored the water reserves that were indispensable for the grapes ripening at high altitude to achieve their best aromatic identity.

TASTING NOTES

APPEARANCE

It presents itself in the glass with a glowing golden hue, highlighted by extremely fine, persistent bubbles.

BOUQUET

The bouquet displays an incredible succession of sensations that continue to alternate, ranging from citrus zest to creamy eggnog, from mango to sugared almonds, and from acacia blossom to freshly baked brioche, all underpinned by an enticing hint of iodine.

FLAVOUR

The entry on the palate is sumptuous in its unbridled elegance and light in its incredibly concentrated fruitiness, which offers reminiscences of ripe pineapple, dried fruits and toasted hazelnuts. The finish is very refined, revealing lingering brackish notes that give even greater length to the aftertaste.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% vol.

DOSAGE

Extra Brut

FORMATS

0,75L, 1,5L

VARIETIES

Obtained from selected Chardonnay grapes

BOTTLES PRODUCED

76.831 0,75L
5.067 1,5L

AGEING

A minimum of 117 months on the lees.

SERVING TEMPERATURE

8/10°C

VINIFICATION

Steel

RECOMMENDED GLASS

Grand Cru Tulip glass

FIRST VINTAGE PRODUCED

1972



RESERVE LINE