



## GIULIO FERRARI RISERVA DEL FONDATORE 2001 TRENTODOC

Riserva del Fondatore is a Trentodoc obtained from Chardonnay grapes expressive of Maso Pianizza vineyard, at over 500 meters altitude on the hills surrounding Trento, framed by an old growth forest. The icon, par excellence, of Italian sparkling wine; it is a star wine of extraordinary longevity. It is aged on lees for over 10 years acquiring great complexity while maintaining at the same time balance, freshness and elegance. This excellence, seen only in the best vintages, has been consecrated by an uninterrupted succession of awards and accolades in Italy, where it has won nineteen times the "Tre bicchieri" (three glasses) of the "Guida ai vini d'Italia" (Italian wines guide) by Gambero Rosso and abroad, where it received the highest scores from the most influential magazines. Giulio Ferrari Riserva del Fondatore is also the only sparkling wine chosen by Wine Spectator for the top 10 Italian wines at the "Best of Italy Tasting" of the Wine Experience and selected in the "Top 100 Wine Cellar Selection" by Wine Enthusiast. Much has been written about the Giulio Ferrari Riserva del Fondatore. We will limit ourselves to reporting what was written by the Gambero Rosso in a comment on Italian oenology over the last 30 years: "Enjoy these bubbles, which are the best in Italy and one of the best in the world." The Gambero Rosso gave this 2001 vintage Tre Bicchieri for the nineteenth time, underlined in the special mention of "Tre Bicchieri Plus" limited to 32 wines in all Italy.

### The 2001 vintage

A year with extraordinary potential, characterised by a regular and positive climatic trend which resulted in a homogenous and balanced development of the vines. The favourable year allowed Maso Pianizza's vocation for the production of grapes for very aged sparkling wines to be highly emphasised. The summer resulted in optimal conditions for the development of the Chardonnay grape, thanks to good insolation and high temperature ranges. Ripening was very gradual in this vineyard and this allowed the optimal ripening point for each lot to be identified precisely. In Maso Pianizza the harvest started on 22<sup>nd</sup> September, over a month later than in the other Masi owned by the family, demonstrating just how different and unique this vineyard is, where the Chardonnay has longer ripening times, with extraordinary results on the final quality of the wine.

### Tasting notes

The eye is caught by the bright gold colour which illuminates the glass and the perlage of very fine, soft and lively chains of bubbles. To the nose it is captivating for its incomparable complexity containing fascinating sensations of exotic fruits, apricot, grapefruit, combined with undertones of bread crusts and hints of coffee and white chocolate. In the mouth an enviable minerality and correct sapidity fuse together with citrus tones, fresh and velvety in a combination with surprising and captivating results. Elegance, equilibrium and smoothness make this wine a superlative wine that can be drunk with everything except desserts.