



## GIULIO FERRARI RISERVA DEL FONDATORE 2009

### TRENTODOC

The iconic Italian sparkling wine par excellence, Giulio Ferrari is a world-class product that is designed to stand the test of time. It is a Trentodoc obtained from the finest Chardonnay grapes grown in the Lunelli family's own vineyards on the slopes of the mountainsides that surround Trento, at up to 600 metres above sea level. It matures on its lees for over 10 years, acquiring great complexity whilst at the same time maintaining its balance, freshness and elegance. Its quality has been consecrated by an uninterrupted series of awards and accolades: in Italy, where it has won "Three Glasses" in Gambero Rosso's "Italian Wines" Guide no less than 24 times, as well as abroad, where it has obtained extremely high ratings in the most authoritative trade magazines, including 98/100 from "Decanter" and 97/100 from "The Wine Advocate".

### The 2009 vintage

The winter was particularly cold and characterised by abundant rainfall. However, the delay in the start of the vegetative cycle was immediately recovered thanks to a very hot spring that brought the data regarding the development of the vines back to normal, even by the time of flowering and fruit set. Notable thermal excursions during the summer, with temperatures even higher than the seasonal average, led to a harvest of grapes that were perfectly healthy and rich in aromatic components.

### Tasting notes

Its appearance in the glass reveals golden highlights and an outstandingly persistent and refined *perlage*.

The nose is intense and immediately displays floral notes of jasmine, but also of quince, sweet oranges and gingerbread. The palate simply confirms the great richness suggested by the aromas. The flavour is creamy but still vibrant, rendered almost interminable by an appealing iodised vein. The finish returns to notes of delicate spices and exotic fruit, which elongate its persistence and underline the extraordinary class of this wine.