



WINEMAKER
Marcello Lunelli

TECHNICAL DATA
Alcohol
12.5%

FERRARI

RISERVA DEL FONDATORE GIULIO FERRARI
ROSÉ TRENTODOC 2007

BACKGROUND

Paradoxically, Italy's most famous metodo classico sparkling wine was started with the desire to compete with the best French Champagnes. Giulio Ferrari, a Trentino native, started his venerable sparkling wine house in 1902, after studying winemaking in France. Convinced that his native region's terroir was ideal for growing Chardonnay, he produced three of his now best-known cuvées – Ferrari Brut, Perlé and Giulio Ferrari – as blanc de blancs. This innovative approach quickly paid off. Ferrari wines consistently receive some of Italy's top accolades, including being awarded Tre Bicchieri 22 years in a row.

APPELLATION

Trentino, Italy

VARIETAL COMPOSITION

A blend of Pinot Noir and Chardonnay

TERRIOR & VINTAGE NOTES

Ferrari's obsession with excellence has produced an exclusive Trentodoc that expresses the vibrant intensity of Pinot Noir from mountainside vineyards.

With its mountain viticulture (the Dolomites), Trentino is an area well suited to the production of sparkling wines of great elegance and complexity. Large diurnal temperature range and high altitudes ensures high acidity and freshness in the grapes. With 300 acres of vineyards, Ferrari represents the largest estate in the Trentino region.

WINEMAKING

The 2007 winter offered very mild temperatures and very little rainfall which, in spring, resulted in a precocious start to the vegetative cycle, with budbreak – and, consequently, also the harvest – beginning early.

The excellent balance between leaves and fruit and the fact that bunches were fairly loosely packed meant that the grapes remained healthy and of high quality.

The weather during August was rather cool and punctuated by several thunderstorms, thus contributing towards maintaining good acidity levels and an extremely interesting development of the grapes' aromas.

AGEING

The wine is aged at least 10 years on the yeasts, selected from Ferrari's own cultures.

TASTING NOTES

A brilliant salmon color, with coppery highlights that verge towards coral. The perlage hypnotizes with its fine and abundant bubbles.

Delicate hints of wild-rose jam and citrus fruits mingle with spicy and mineral notes, offering an immediate sensation of pure and intense pleasure.

Vibrant, intense fruit, underpinned by a fresh burst of tanginess that gives it extraordinary length on the palate and creates a perfect all-round taste profile.



92 WINE ENTHUSIAST
POINTS
December 2019



TAUB FAMILY
SELECTIONS