



FERRARI

RISERVA DEL FONDATORE GIULIO FERRARI
TRENTODOC 2008

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

100% Chardonnay

TERRIOR & VINTAGE NOTES

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

Giulio Ferrari is made using the traditional metodo classico. 2008 was a year characterized by temperatures and rainfall that were above average. The rains were particularly heavy in the spring and early summer, making it necessary to devote great attention to the care of the vines. The stable, sunny weather in August allowed for good ripening of the grapes, together with the development of a remarkably interesting array of aromas.

TASTING NOTES

This sparkling wine has an enchanting appearance, displaying a golden yellow hue traversed slowly by an extremely fine perlage that lingers for a long time on the surface of the glass. The initial impression on the nose reveals a kaleidoscope of aromas, starting off with apricot and pineapple, before giving way to honey, freshly baked apple pie, and cinnamon. Nuances of butter and mountain herbs emerge with further oxygenation in the glass.

In the mouth, it amazes one with the incredible richness of its fruit and the delicacy of its bubbles. These combine to caress the palate, underpinned by perfectly integrated acidity. The finish is tangy and extraordinarily long. A wine that is multi-faceted, aristocratic, and satisfying.

WINEMAKER

Marcello Lunelli

TECHNICAL DATA

Alcohol
12%
Acidity
TA: 6.5 g/L
pH: 3.15
RS: 6-9 g/L



FERRARI
TRENTO 1902



96+ WINE ADVOCATE
POINTS
February 2021

95 PTS JAMES SUCKLING 7/21

94 PTS WINE ENTHUSIAST 12/19
BEST OF YEAR 2019

93 PTS WINE SPECTATOR 10/21

TRE BICCHIERI 2020 AWARD WINNER

"ONE OF THE MOST AWARDED
SPARKLING WINES IN ITALY"
October 2019



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