

GIULIO FERRARI RISERVA DEL FONDATORE

A star wine that goes beyond all one's expectations. Made exclusively from Chardonnay, it is spellbinding, satisfying and seductive. This Cru from the Maso Pianizza vineyard is a wine of extraordinary longevity.

grapes	This wine is obtained from Chardonnay grapes selected with extreme care and picked in the middle of September in the Maso Pianizza vineyard.
production zone	Maso Pianizza, a vineyard owned by the Lunelli family in the commune of Trento. It lies at 500 - 600 meters (1,640 - 1,970 ft.) above sea level and has a south-westerly exposure.
length of maturation	At least 10 years, on selected yeasts from Ferrari's own cultures.
alcohol level	12,5% vol.
first vintage produced	1972.

TASTING NOTE



appearance	Brilliant straw yellow with golden reflections.
bouquet	An ethereal bouquet of rare intensity and fragrance, in which the fruity notes from the Chardonnay, hints of honey and a delicate note of vanilla and white chocolate are all in perfect harmony.
flavor	Elegant and well-balanced, with velvety, well-knit fruit that is redolent of vanilla, acacia honey and freshly-mown hay, combined with attractive floral notes. All of these sensations contribute to an overall flavor of great breed and remarkable persistence.