

Ferrari,

`Giulio Ferrari` Riserva del Fondatore 2012

Trento DOC, Trentino-Alto Adige, Italy

FERRARI
TRENTO



PRODUCER

Giulio Ferrari honed his craft in Champagne, before founding his eponymous winery in 1902, aiming to produce world-class sparkling wines in the Trento DOC. With no heirs, he passed it to Bruno Lunelli in 1952, whose family still run the estate today. Ferrari focuses primarily on Chardonnay, which Giulio Ferrari introduced to the area, planted on the slopes of the Dolomites, between 300 and 600 meters above sea level. These elevations create significant diurnal temperature variation, giving the grapes aromatic complexity, elegance, and acidity. Winemaker Cyril Brun, from Aÿ in Champagne, joined as Chef de Cave in June 2023, bringing his vast experience and new perspective to the Trento DOC Metodo Classico sparkling wine.

VINEYARDS

The Chardonnay grapes for this wine come from southwest facing vineyards owned by the Lunelli family, lying on the slopes of the mountainsides that surround Trento at altitudes of up to 600 meters above sea level. The soil, predominantly silty loam, is of glacial origin and is almost entirely trained with guyot cultivation system.

VINTAGE

2012 was a complex vintage, characterised by alternating temperatures that were either significantly higher or lower than average. After an uncertain start due to the great amount of rainfall during the month of April, the growing season progressed in a stable manner, but with very high temperatures in August. The bunches, from espalier-trained vines on high hillsides, were particularly loosely packed and with a perfect degree of ripeness, promising extremely high quality. From the point of view of quantity, yields were lower, because the bunches weighed less than usual.

VINIFICATION

The grapes are hand harvested in the Dolomite vineyards and gently pressed. The must is then fermented in stainless steel vats and the Chardonnay underwent malolactic fermentation for about 8 months to soften the natural acidity and improve texture. The cuvée was bottled and yeast from the Ferrari own strain selection were added to start the second fermentation. The wine is aged on lees for an average of at least 10 years before disgorgement and dosage.

TASTING NOTES

This wine is bright yellow in colour with golden highlights and a fine and persistent perlage. It has a intense nose with aromas of honey, combined with notes of white chocolate, spices and citrus fruits. The palate is elegant and well-balanced, with a velvety body and complex flavours of acacia honey and hay with floral notes. The finish is long and of remarkable persistence.

Grape Varieties	100% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Residual Sugar	3.3g/L
Acidity	6.56g/L
Wine pH	3.18
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan