

Ferrari,

`Giulio Ferrari` Riserva del Fondatore 2015

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 for this wine is sourced from southwest-facing vineyards owned by the Lunelli family, planted on the mountain slopes that surround Trento at elevations of up to 600 meters above sea level. The soil, predominantly silty loam, is of glacial origin and is almost entirely guyot-trained.

VINTAGE

2015 was a vintage defined by warm and dry conditions. Fine weather during flowering and balanced spring rainfall ensured regular vine development. The hot, dry summer ripened healthy grapes and required irrigation in low hillside vineyards. Harvest was brief, with medium and high-hill vineyard grapes being of particularly high quality.

VINIFICATION

The Chardonnay was hand-harvested before being gently pressed and fermented in stainless steel. It then underwent malolactic fermentation for eight months to soften the natural acidity and create a smooth, rounded texture. Secondary fermentation in the bottle occurred using Ferrari's own, carefully cultivated yeast strain. The wine was then lees-aged for at least 10 years before disgorgement and dosage.

TASTING NOTES

Golden yellow in colour, the nose is brimming with citrus aromas, menthol, candied ginger, white peach, liquorice, and a hint of flint. The palate is fresh and fragrant, with notes of grapefruit and orange blossom, reminiscent of a Mediterranean summer.

Grape Varieties	100% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Residual Sugar	4.2g/L
Acidity	6.3g/L
Wine pH	3.1
Bottle Sizes	75cl

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