ITALY

FOCUS ON FRANCIACORTA

RICCI CURBASTRO & FIGLI

AZ. AGR. G. RICCI CURBASTRO & FIGLI
- **2012 SATEN BRUT, $240 ($35)** ★★★★+
- **2012 EXTRA BRUT, $240 ($35)** ★★★★★

Ricci Curbastro was founded in 1967, and today owns 67 acres (27 hectares) of vines from which it produces approximately 16,000 cases of wine. Wine quality is very high. ✦ The 2012 Saten is a crisp, medium full bodied wine of excellent quality. Pale-light yellow color. It is delicately fruity in aroma and flavor (pineapple, lemon peel, honey, grapefruit), well balanced, and vibrant on the finish. 100% Chardonnay: aged 24 months on the yeast. Disgorged 07/2016. 2,500 cases. 12.5% ✦ The 2012 Extra Brut is exceptional. In color, it is light medium yellow, with a slight copper-gold tint. It is medium full bodied, crisp, and very long on the palate with complex character, fine balance, and a long finish tasting of pineapple, grapefruit, baked bread, white peach, and walnut. 50% Chardonnay, 50% Pinot Noir. 80% stainless steel fermented; 20% oak barrel fermented. Aged 48 months on the yeast. Disgorged 02/2017. 833 cases. 12.5% [2018-2019] Domenico Valentino Selections (New York, NY), Imports Inc. (Chicago, IL), Tavola Vigneto (St. Louis, MO), and others

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ROSE BRUT, $320 ($40)

Exceptional quality, this is a very elegant Rose Brut. It is light copper pink in color, fragrant and fine in flavor, medium full in body, and very well balanced, with a long, crisp finish, and a hint of tannin. In aroma/flavor, it tastes of strawberry, red currant, blueberry jam, pineapple, toast, and baked bread. 80% Pinot Noir, 20% Chardonnay. Aged 5 months in stainless steel tanks, followed by 24 months on the yeast (in bottle). Disgorged 02/2017. 833 cases. 12.5% [2018-2019] Domenico Valentino Selections (New York, NY), Imports Inc. (Chicago, IL), Tavola Vigneto (St. Louis, MO), and others