

Canadian Wine Guy

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Franciacorta Ricci Curbastro NV Brut

Posted on February 8, 2018 by John Galea

I had the pleasure of listening to Riccardo Ricci Curbastro speak at a recent [IEEM event](#) where we got to taste this wine while learning about the Italian wine scene. As you probably know, a sparkling can not be called a champagne unless it comes from the Champagne region of France. The EU has now made this distinction a reality. So sparklings made in the traditional method are often referred to as Bruts. This wine is different than the Proseccos which Italy is well known for. This particular wine is 60% chard, 30% Pinot Blanc and 10% Pinot Pinot Noir (called Pinot Nero in Italy). By contrast a [champagne](#) is sometimes made from pinot noir, pinot meunier and chardonnay. As you may have noticed in the name this wine is NV, or non vintage. What this means is that they blend grapes from different years to create a consistent flavor profile year to year. On with this wine. Pale in color with a lovely crisp varietal champagne nose. On the mid palate the wine matches the nose with beautiful crisp flavors with some mild citrus note. On the long finish the wine displays some crisp lively acidity and lovely mouth grip, living on in the mouth. This is a lovely well made brut. I was truly impressed. It does not have the finer bubbles found in a Prosecco. One could easily close there eyes and mistake this for a French champagne. Now I don't consider myself an afficiando of champagne, but I thought this was impressive. I would give it an 89 or so. Sadly not in the LCBO but available from [Wine Moves](#) for \$42.95 a bottle in cases of 6.

Franciacorta Brut N.V.

RICCI CURBASTRO

DESCRIPTION OF WINE: Franciacorta
VINO: NV
CLASSIFICATION: Franciacorta Brut in the sense of Italian law
VOLUME: 750 ml
ALCOHOL: 11.5%
GRAPES: 60% Chardonnay, 30% Pinot Blanc, 10% Pinot Nero
TASTING NOTES: The Franciacorta wine is produced in a traditional method and is a blend of the grapes of the 'tre viti' (Pinot Nero, Pinot Blanc and Chardonnay) which are grown in the hills of Franciacorta. The wine is aged for a minimum of 30 months in the cellar, resulting in a sparkling wine with a delicate and elegant character.
TASTE: Light, fresh, elegant, with a delicate and lively palate.
FINISH: Crisp, lively, with a long and pleasant finish.
PRICE: \$42.95
DISTRIBUTORS: Wine Moves, The Wine Society, etc.

WINE MOVES
1000 Lakeshore Blvd. E.
Toronto, Ontario M5A 1A6
Tel: 416-491-1414
www.winemoves.com

WINE SOCIETY
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