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## Franciacorta Extra Brut - Ricci Curbastro 2011

Lombardy, Italy

Community Score: 90/100

Community Reviews: 1

Price: \$57.00

Drink: 2016-2021

Alcohol: 12%

Sweetness: Extra Dry

Wine Type: Sparkling Wine



### Reviews and Ratings

[Stephen Beaumont CSW CWE](#) rated this wine as **90/100** with the following review:



Sadly I was unable to attend the Simply Italian Great Wines show in Toronto this year to meet up with Ricardo Curbastro the maker of stupendous Franciacorta sparklers. I tasted (and reviewed) two of his wines in 2015 and was greatly impressed with the quality, style and finesse that they exhibited. His Toronto distributor, Wine Moves (currently the only place we can purchase Ricci's wines) kindly provided a sample of his Extra Brut for my review.

With vineyards skirting Lago d'Iseo in Lombardy (a gem of a lake where I remember witnessing a local wedding on a patio with the entire group bursting into spontaneous song), Curbastro uses equal proportions of Chardonnay and Pinot Noir in his Extra Brut. Not released until 48 months after harvest, the slow bottle ageing and extremely dry dosage results in a wine of distinction, albeit somewhat less approachable initially than the Saten and Brut. The colour is straw yellow, bright and with rising strings of remarkably tiny bubbles that burst on your tongue with initial acidity that then create a memorable creaminess. But before tasting, ensure you luxuriate in the yeasty, mineral aromas emanating from the glass. Again, I find them to be more subtle and reticent, especially when compared to the 100% Chardonnay Saten, but you know immediately that this is a wine of class and breeding.

The creamy-soft mouthfeel, unmistakable Chardonnay characteristics, highlighted by Pinot Noir notes, is a prelude to a long and refined finish that leaves you wanting to repeat the show with another, then another sip.

Extra brut sparkling wines, including Champagnes, can actually feel somewhat austere. Our modern palates are becoming increasingly used to higher levels of residual sugar, and this wine may not be as appealing or approachable to some, particularly as a drink-on-its-own aperitif. But pair it with salty hors d'oeuvre, wafer thin prosciutto or oysters (oh, I am salivating just writing this!) and you will be singing as loudly as those wedding guests in Iseo!