

Gilbert & Gaillard Wine Guide 2014



Ricci Curbastro Azienda Agricola 2005 Note 89/100

▲ Musuem release extra-brut 2005 Franciacorta D.O.C.G *i*

Golden-hued with a fine, lingering mousse. Expressive, intense nose with accents of dried fruits and toast and a touch of petrol. Fresh, ample palate revealing a wonderful personality. Focused, elegant finish. Drink with white meats. tasted on 20/07/2013

Ricci Curbastro Azienda Agricola 2007 Note 84/100

▲ Non dosato 2007 Franciacorta D.O.C.G *i*

Straw-yellow with a fine, persistent mousse. Expressive, intense nose opening up to vegetal perfumes, a redcurrant note and a crispbread touch. Fresh, focused palate showing flavours of fresh apricot and honey over medium length. Serve with food. tasted on 20/07/2013

Ricci Curbastro Azienda Agricola 2009 Note 86/100

▲ Extra-brut 2009 Franciacorta D.O.C.G *i*

Straw-yellow with a fine, lingering mousse. Refined nose dominated by perfumes of freshly-cut grass, wild flowers, creamy, honeyed notes and breadcrumb. Fresh, well-structured palate capped off with a note of sweetness. Honest and enjoyable. tasted on 19/07/2013