



“...Franciacorta, Italy’s most prestigious metodo classico wine, is made from Chardonnay, Pinot Nero (Pinot Noir) and up to 50% Pinot Bianco (Pinot Blanc) grapes grown on hilly slopes near Lake Iseo, in the Brescia province of Lombardy...Franciacorta is an ancient vinegrowing area dating back to Roman times. Monastic foundation played a large role in the region in the later centuries. The name Franzacurta first appeared in 1277 in municipal statutes in Brescia, with reference to the area south of the Lago d’Iseo. Today’s Franciacorta boundaries were laid in 1429 by a decree of Francesco Foscari, Doge of Venice...There is no competition in Franciacorta in quantity, just in quality. And this is the secret of its success. Much smaller than its rivals, Champagne, Cava or Prosecco, the quality is astonishing...”

Ricci Curbastro was one of the founders of the Franciacorta appellation and the current head Riccardo Ricci Curbastro, has also been acting as President of the Franciacorta Consortium. Twenty-seven hectares are cultivated and the wine is made by a trio of winemakers: Alberto Musatti, Annalisa Massetti and Riccardo Ricci Curbastro.

HOUSE STYLE & RANGE

The simpler, lower-tier wines are better here.

Franciacorta Extra Brut: vintage, traditional method, 50% Chardonnay, 50% Pinot Noir

One and a half-star: Intermediate rating between wines that are well above average quality and wines extraordinarily exceptional.