

Franciacorta: bigger is better

An impressive range of 150 wines, in both bottle and magnum, allowed Tom Stevenson to assess Franciacorta's potential, as well as to identify its top producers, cuvées, and vintages

Franciacorta is in Lombardy, midway between Milan and Venice, abutting the southern shore of Lake Iseo (*below*), a stone's throw away from Verona. It was first mentioned by a variant of its current name in 1277, when the Eighth Book of Statutes of Brescia defined an area to the south of Lake Iseo, between the rivers Oglio and Mella, as "Franzacurta." This name derived from the freedom of payment of any taxes for goods transported from the area to

Brescia in return for the maintenance of the road between Iseo and Brescia. The reference in the statutes is, in fact, an injunction issued by the City of Brescia ordering the municipalities of Gussago and Rodendo to repair the bridge over the River Mella at Mandolossa. It is obvious from the subtext that the area had been known as Franzacurta for a long time.

Wines have been produced in this area since ancient times, but despite the local name, they were not known as Franciacorta until 1958, when Guido Berlucchi released a still white wine called Pinot di Franciacorta. It was Berlucchi who produced the first sparkling wine in 1961, and by 1967 the wines produced in 23 communes of Franciacorta were delimited and awarded DOC status. The DOC was for both still and sparkling wines, and the still wines could be red or white, dry or sweet, or *passito* in style. At this juncture, there were only 11 sparkling-wine producers and just 29ha (72 acres) of vineyards. In 1995, the sparkling wines of Franciacorta were elevated to

DOCG status and the delimited region restricted to just 19 of the original 23 communes. The still red and white wines retained their original DOC status and could be produced in all 23 communes, but the appellation was renamed Terre di Franciacorta. This name changed again in 2008, and since then the wines have been sold under the Curtefranca DOC. The *passito* wines have been relegated to Sebino IGT, a denomination that also covers a range of still red and white similar in style though technically inferior to Curtefranca DOC.

Vineyards and production

From the table opposite, we can see that the area under vine for the production of Franciacorta DOCG has increased by 27 percent, Chardonnay reinforcing its role as the primary grape variety. Of the two secondary varieties, Pinot Bianco is still the less planted, but it is expanding at the expense of Pinot Nero, though Pinot Bianco is the only grape that is restricted (to a maximum of 50 percent in any wine).



In 2008 (*WFW* 20, pp.192–97, where readers may find additional information), I reported that annual sales of Franciacorta had increased from 2.9 million to 6.7 million bottles between 1996 and 2006. By 2012, with 105 producers and growing, the turnover of Italy's most famous sparkling wine had more than doubled, to 13.85 million bottles, yet Franciacorta remains boutique-sized vis-à-vis Champagne's 300-million-bottle industry.

Officially designated categories

All Franciacorta DOCG wines must be produced by the traditional method, (the second fermentation taking place in the bottle in which it will be sold):

Non-vintage Franciacorta

Grapes: Chardonnay and/or Pinot Nero, with the possibility of up to 50% Pinot Bianco.

Aging: A minimum of 18 months on yeast; these wines may not be released

until at least 25 months after the harvest of the youngest base wine. (This compares favorably with Non-Vintage Champagne, which may be sold 15 months after bottling.)

Styles: White and rosé in all categories of sweetness, plus Satèn in brut only.

Franciacorta Satèn

Grapes: Primarily Chardonnay, with the possibility of up to 50% Pinot Bianco.

Aging: As for Vintage and Non-Vintage.

Special note: This is a lower-pressure “crémant” style blanc de blancs that must be less than 5 atmospheres (compared to 5–6 atmospheres for Franciacorta in general) and is often, but not always, fermented in barriques.

Styles: Brut only.

Franciacorta Rosé

Grapes: A minimum of 25% Pinot Nero (increased from 15%), plus the possibility of Chardonnay and up to a maximum of 50% Pinot Bianco.

Aging: As for Vintage and Non-Vintage.
Special note: May be produced by maceration, *saignée*, or blending.

Styles: All categories of sweetness except demi-Sec if vintaged and extra-dry, sec, and demi-sec if riserva.

Franciacorta Vintage or Millesimato

Grapes: Dependent on style (*see above*).

Aging: Must be at least 85% from the vintage indicated on the label, and may not be sold until at least 37 months after the date of that harvest, including a minimum of 30 months on yeast. (This is more relaxed than vintaged Champagne, which is “not less than 36 months from the date of *tirage*.”)

Styles: *Pas dosé*, extra-brut, brut, and extra-dry, with the exception of Satèn, which may only be sold as brut.

Franciacorta Riserva

Grapes: Dependent on style (*see above*).

Aging: Must be at least 85% from the vintage indicated on the label and may not be sold until at least 67 months after the date of that harvest, including a minimum of 60 months on yeast.

Special note: Effectively an authenticated “late disgorgement.”

Styles: *Pas dosé*, extra-brut, and brut, with the exception of Satèn, which may be sold only as brut.

FRANCIACORTA DOCG AREA UNDER VINE BY VARIETY

	2008 area (ha)	2014 area (ha)
Total area under vine	2,200 (100%)	2,800 (100%)
Chardonnay	1,804 (82%)	2,380 (85%)
Pinot Noir	308 (14%)	280 (10%)
Pinot Bianco	88 (4%)	140 (5%)



Photography by Jon Wyand

The tasting

The reason for my visit to Franciacorta was to taste comprehensively and comparatively, which could only be achieved at a central location. I was staying at Relais Mirabella on the Colline Mirabella, immediately above Clusane sul Lago, where the rooms have a stunning view over Lake Iseo, but further up the *collina*, the hotel has an event facility called La Catilina. This venue has an even more magnificent view, and its light and tranquillity proved ideal for serious tasting. I asked producers to submit their best-selling Non-Vintage and Vintage wines (whatever the style), both in 75cl bottle and 150cl magnum. If a producer wanted to submit other cuvées, that was fine, but the best-sellers were obligatory. This allowed me to judge Franciacorta not on special cuvées but at entry level—the sort of Franciacorta most people drink most of the time. I asked to taste not just the current release but also the next release, again in bottle and magnum. This enabled me to judge each producer not on a single wine, but to assess the quality and consistency in the pipeline.

Conclusions

Overall, this was one of the most impressive tastings across the board I have experienced in any sparkling-wine region outside Champagne. Part of the learning curve of any sparkling-wine region is to bottle in magnum. The so-called magnum effect provides a window into the future, illustrating to the producers themselves what they are capable of achieving long before they reach that level in 75cl bottles. It also demonstrates the maturity of a region's customer base, because only serious, potentially loyal consumers understand the benefit of magnums and will bother to buy them. Anywhere you go in the sparkling-wine world, the more magnum sales there are, the healthier the market is. In Franciacorta, I was greeted by 312 wines, comprising no fewer than 156 bottles and 156 magnums. That is something I rarely see outside Champagne, and it demonstrates just how mature the Franciacorta market is.



I expected the magnums to be superior, which normally translates as more finesse, and as the wines mature, the increased freshness is magnified. I did not expect the gap between 75cl bottles and magnums to be as great as it was. In almost all wines (there were only four exceptions), the magnums were significantly superior, but the surprise was that in no less than one third of the wines (from two thirds of all the producers I tasted), the difference affected not simply how much I could recommend a wine but whether I could recommend it at all. In the most extreme instances, the bottles could be absolutely dire, while the magnums were truly superb; it was as if they had come from two different producers or, even, two different regions! In most cases, though, the superiority of the magnum was due to an absence of the oxidative aroma that pervaded the 75cl bottles to one degree or another. And if it was not an oxidative issue, it was the size, weight, and richness of fruit, which has often been seen as too big and too sunny in Franciacorta. The fact that exactly the same wines in magnum are not marred by this causes me to rethink whether I and others have been correct in considering Franciacorta a bit too warm and sunny for a perfect style of brut sparkling wine. There is no denying that Franciacorta is warmer and sunnier than Champagne, but the absence of sunshine fruit in magnums

of the very same wine tells me that it is more a matter of bottle format than climate per se.

This is both encouraging and worrying. It is encouraging because, from the evidence of the magnums, Franciacorta is already achieving much greater quality than anyone had imagined. A lot of critics are already impressed by Franciacorta, but they should be even more impressed now. However, it is worrying for some critics (myself included), who have written off wines that were obviously and intrinsically of a much higher quality in magnum. More important, however, it is worrying for producers, who need to research why there should be a much greater difference between the quality in 75cl bottles and magnums in Franciacorta than elsewhere. Since the wine is the same, there must be a problem with oxygen ingress in the 75cl bottles that does not affect the magnums. Assuming that SO₂ levels are correct, the first item that must be checked is the oxygen ingress of the crown caps and corks, but the root of the problem could be the bottle just as much as it could be the closure. I believe the quality tolerance of bottle necks employed by some Italian bottle manufacturers is 0.8mm compared to 0.3mm for Champagne. Not all Franciacorta bottles are made in Italy, of course, and there is no problem with magnums, but is there any correlation

between the most extreme differences in scores between bottles and magnums and the origin of the 75cl bottles used? Even if a producer buys bottles with a 0.3mm neck tolerance, they still need to use a 3mm-diameter cork rather than 30mm. Getting to the bottom of the huge quality divide between bottles and magnums is something that needs to be tackled by the entire industry, not individual producers. Perhaps the *consorzio* could retain the services of one of Italy's top laboratories to examine (both analytically and physically) the bottles, magnums, and wines that have attracted the most extreme differences in score?

Here are the highlights and findings of the tasting:

- No fewer than 35 Franciacortas scored 18.5 or higher.
- The top three wines were all magnums, two of which were pre-release samples.
- 29 of the top-scoring 35 wines were magnums.
- The average score for magnums was 17.4, compared to 15.5 for 75cl bottles.
- The most extreme differences between 75cl bottles and magnums of exactly the same wine were 11 points versus 18.5 points, and 13 points versus 19 points.
- Only nine of the top-scoring 35 wines were Satèn.
- A significant number of Satèns did not possess the requisite soft and silky mousse. The technical requirement of 5 atmospheres seems too high. (In the old days, a *crémant* Champagne was approximately 4 atmospheres.)

THE TASTING

Notes

1. All wines were tasted on October 14, 16, 17, and 18, 2013.
2. All pre-release wines were disgorged and recorked within 24 hours of being delivered to La Catilina on the day of tasting.
3. The sweetness designation for all pre-releases merely indicates what the wine will eventually be sold as. They were tasted, of course, without any *dosage* whatsoever.
4. All pre-release samples not scoring an unhesitating recommendation of 15.5 points or higher have been excluded. Unlike current releases, pre-releases are unfinished by definition and should not be condemned for that, though those that shine through should be acknowledged.

Ca' del Bosco Franciacorta Satèn Brut Vintage Collection 2009 (pre-release magnum)

I'm reluctant to give a perfect 20 but—seriously—can any Franciacorta be better than this? It stands shoulder to shoulder with the very best vintages of Cuvée Annamaria Clementi. **19.5+**

Ca' del Bosco Franciacorta Riserva Brut Annamaria Clementi 2004 (magnum)

This is the 57th wine in the tasting and the first really toasty Franciacorta I have encountered. Not simply toasty, but more complex, with mellow creamy-coffee aromas. What a wonderfully sensuous wine this is! **19.5**

Ca' del Bosco Franciacorta Brut Vintage Collection 2009 (pre-release magnum)

Mind-blowing finesse! Unbelievable! Not sure that this extraordinary level of quality can be maintained through the disgorgement process, but when Ca' del Bosco's magnums of 2009 are commercially disgorged, they will be fabulous, that's for sure. **19.5**

Ca' del Bosco Franciacorta Riserva Brut Annamaria Clementi 2005 (pre-release 75cl)

So smooth, so together, so sublime! One of those all-satisfying wines that is so seamless that it is pointless trying to deconstruct it. **19**

Ca' del Bosco Franciacorta Riserva Brut Annamaria Clementi 2005 (pre-release magnum)

If I thought the 75cl bottle of this pre-release was so smooth, the magnum is even smoother and has an amazing concentration, promising exceptional longevity. **19**

Ca' del Bosco Franciacorta Brut Vintage Collection 2009 (pre-release 75cl)

This is great sparkling wine, whatever it is and wherever it comes from. Supremely elegant, with great finesse and developing complexity. Super! **19**

Ca' del Bosco Franciacorta Satèn Brut Vintage Collection 2009 (pre-release 75cl)

This preview 75cl bottle is better than most magnums, preview or commercial. Incredible quality, finesse, and potential. **19**

Franca Contea Franciacorta Brut Primus NV (magnum)

Wow! Mind-blowing! I have not been impressed by this producer until now. Magnificent! **19**

Monte Rossa Franciacorta Brut Cabochon 2008 (magnum)

A tad sweet but really quite beautiful, yeast-complexed fruit, which develops and evolves on the finish. Has finesse and lovely length. I am surprised, because the 75cl bottles from this producer hardly ever impress. Buy magnums only! **19**

Monte Rossa Franciacorta Brut Cabochon 2008 (pre-release magnum)

Needs a little more post-disgorgement aging, which as a pre-release sample it will get, of course, but every bit the potential of the current disgorgement of the exceptional magnum. If the magnums are this good, Monte Rossa is obviously doing nothing wrong in the first fermentation and must look at why there should be such a difference between the second fermentation in bottle. **19**

Montenisa Franciacorta Riserva Brut Contessa Maggi 2002 (magnum)

In magnum this old vintage is quite simply extraordinary! Absolutely fresh and has a long, long way to go before it starts to show any of the tertiary notes found in the 75cl bottles. This is, therefore, much younger, and less complex, but will ultimately yield far greater complexity laced with freshness and finesse. **19**

Uberti Franciacorta Dosaggio Zero Sublimis 2007 (pre-release magnum)

I love the pure autolytic finesse in this magnum. The wine leaves an indelible imprint on the palate. Potentially great. **19**

Antica Fratta Franciacorta Brut NV (pre-release magnum)

[2010-based] Part of the Guido Berlucchi group, Antica Fratta is well known for its simple, easy-drinking Franciacorta, but this absolutely gorgeous cuvée is exceptional. Its soft, fluffy, and delicious fruit has great finesse. **18.5**

Ca' del Bosco Franciacorta Brut Vintage Collection 2008 (magnum)

Fresher than the same wine in 75cl bottle, with so much more autolysis, even though fully commercial, not recently disgorged. I just adore this wine! It has so much finesse and is, in its own way, as good as not just any Champagne but a fine Champagne. **18.5**

Ca' del Bosco Franciacorta Satèn Brut Vintage Collection 2008 (magnum)

Almost a perfect disgorgement! Has retained freshness, finesse, and autolytic aromas, yet it is slowly evolving in the bottle. A great wine. Masterful! **18.5**

Castello Bonomi Franciacorta Brut Cruperdù NV (pre-release magnum)

[2008-based] I have had some disappointing wines from this producer in the past, so I was not expecting much, but I was impressed by a number of these wines. This one is very elegant, with lovely acids, great potential, and bags of finesse. **18.5**

Castello Bonomi Franciacorta Extra Brut Cuvée Lucrezia 2004 (magnum)

So young! So fresh! So amazing! **18.5**

Ferghettina Franciacorta Satèn Brut 2010 (prerelease magnum)

Lovely autolytic aromas; deliciously fresh and fragrant, with lovely low-key toasty aromas just beginning to glide gently through the crisp, delicate fruit. **18.5**

Ferghettina Franciacorta Satèn Brut 2009 (magnum)

Such finesse on the nose compared to the 75cl bottle, and such delightful toasty aroma. Really quite delicious! **18.5**

Franca Contea Franciacorta Satèn Brut 2009 (75cl)

Delicious and classy, despite its prominent oak, this rich and silky wine has a seductive hint of sweetness on the finish. Lovely. **18.5**

Guido Berlucchi Franciacorta Brut Cuvée Imperiale NV (magnum)

[2009-based] It might be controversial to award 18.5 points to the largest-selling Franciacorta (1.5 million bottles), but I challenge any skeptic to try this cuvée in magnum with an open mind. It is several steps higher in quality than the same wine in 75cl bottles, with beautifully fresh fruit of such finesse that it fairly dances across the palate. Even I could not believe the score as I wrote it down! **18.5**

Guido Berlucchi Franciacorta Brut Cuvée Imperiale NV (prerelease magnum)

[2010-based] Even in the next release, the increased finesse and complexity of the magnum over bottle is evident. **18.5**

Il Mosnel Franciacorta Extra Brut EBB 2009 (prerelease magnum)

An extraordinary combination of freshness and complexity. These magnums are just in a different class. **18.5**

Il Mosnel Franciacorta Extra Brut EBB 2008 (magnum)

So much more finesse in the magnum, even though the mousse appears (oddly) to be significantly stronger, which would normally detract from the finesse. I would keep it perfectly cellared for 2–3 years to soften the mousse, increasing the finesse further. This vintage promises to develop a similar vanilla toastiness to Charles Heidsieck! **18.5**

Majolini Franciacorta Brut Electo 2005 (75cl)

Maybe a tad sweetish, but this has kept the wine youthful while it evolves, since it now shows beautiful yeast-complexed fruit, with lots of life ahead. **18.5**

Monte Rossa Franciacorta Brut PR NV (magnum)

A different base wine to the 75cl bottle, surely? Not only is the magnum not oxidative, but the acidity appears to be significantly higher. I love this! [Disgorged June 2013.] **18.5**

Montenisa Franciacorta Brut Conte Aymo 2007 (prerelease magnum)

Full of freshness, vitality, and energy, this feels like a cuvée designed to last—from the vines in the ground, to the fruit in the glass. Promises to slowly take on a creamy biscuity toastiness. I love this wine! **18.5**

Uberti Franciacorta Extra Brut Cinque NV (magnum)

A blend of five vintages (cleverly highlighted among rows of numbers on the front label) and only produced in magnums, this is a blend of 2002, 2003, 2004, 2005, and 2006. Extremely rich, vanilla-infused fruit. Impressive if only because this must be very close to the maximum richness that can work in any sparkling wine. **18.5**

Uberti Franciacorta Dosaggio Zero Sublimis 2006 (magnum)

The magnum has everything the 75cl bottle possesses plus much, much more freshness. The fruit is also more supple and the mousse is softer. Fine, delicate, and delicious, this magnum clearly does not need a *dosage*. **18.5**

Villa Franciacorta Brut Emozione 2010 (prerelease magnum)

Gorgeously fragrant, delicate fruit, with the barest hint of toastiness echoing through the palate. Will be superb, I'm sure. **18.5**

Villa Franciacorta Brut Emozione 2009 (magnum)

The magnum is as fruity as the 75cl bottle but much lighter and far more delicate. A lovely wine that excels as much on its own as with food. **18.5**

Villa Franciacorta Satèn Brut 2009 (prerelease magnum)

What a gorgeous magnum! The fruit is still a little firm, but it is already loosening under the magnum effect and finesse promises to go hand in hand with complexity as it evolves. **18.5**

Villa Franciacorta Rosé Brut 2009 (prerelease magnum)

Already super-soft, with impressively fresh, potentially complex fruit that dances over the tongue. **18.5**

Villa Franciacorta Satèn Brut 2008 (magnum)

Gorgeous fruit. The magnums of this silky-soft Satèn are to die for! **18.5**

Villa Franciacorta Rosé Brut 2008 (75cl)

All four of Villa's rosés (2008 and 2009 in both bottle and magnum) have a strikingly similar, very pale salmon color that is as star-bright as it is beautiful. A creamy-soft and sumptuous mousse, with gloriously fine fruit underneath. Beautiful to look at and just as beautiful to drink. **18.5**

Ca' del Bosco Franciacorta Rosé Riserva Extra Brut Annamaria Clementi 2005 (75cl)

Very distinctive, oak-aged, rich, and powerful.

Just needs to tweak the oak down, which will probably increase the finesse, to elevate this to the very best of Ca' del Bosco's wines. **18**

Ca' del Bosco Franciacorta Brut Vintage Collection 2008 (75cl)

Soft and sumptuous mousse, with a lovely, fresh fruitiness. Not too rich; elegant. **18**

Castello Bonomi Franciacorta Brut Cruperdù NV (75cl)

[2007-based] Very impressive, all things considering. Very pale, young, fresh aromas, but in advance of the palate, which is very young indeed. Gentle, light, and creamy on the palate, with lovely soft mousse (essentially Satèn, even if it is not classified as such). **18**

Castello Bonomi Franciacorta Extra Brut Cuvée Lucrezia 2008 (prerelease 75cl)

Firm, firm mousse, very young and needs a long time on lees. **18**

Castello Bonomi Franciacorta Extra Brut Cuvée Lucrezia 2008 (prerelease magnum)

Very similar to the bottles, but with a touch of green evident in its firm, youthful fruit. Needs more time on yeast. **18**

Franca Contea Franciacorta Brut Primus NV (75cl)

Highly individual style, piquant, most unusual, and I think I like it! Just Chardonnay on the one hand, yet complex, fresh, rich, terpenic, paradoxical on the other hand. Curiously, the terpenic character reminds me of the Pinot Noir in some of the best 2008 Champagnes, even though this wine contains only Chardonnay. If there is any criticism here, it is that so much is going on, it's all rather too busy, but I do I like it. I like it a lot, especially for a 75cl bottle. **18**

Fratelli Berlucchi Franciacorta Brut 25 NV (magnum)

Very sunny and ripe, which translates into quite sweet, although I am sure it is no sweeter, technically, than other brut styles in this tasting. The magnum brings considerable freshness to the equation, when compared to the 75cl bottle. It has more complex aromas on the palate and much greater length without any emphasis of weight. I could drink this all night long! **18**

Fratelli Berlucchi Franciacorta Brut 25 NV (prerelease magnum)

Much fresher than the 75cl and far more expressive. A lovely wine. **18**

Guido Berlucchi Franciacorta Brut Cellarius 2009 (prerelease magnum)

Silky-smooth with much more finesse than the 75cl bottle. **18**

Guido Berlucchi Franciacorta Brut Cellarius 2008 (magnum)

Very soft and fruity, the magnums have a velvety mousse that heightens the finesse. **18**

Il Mosnel Franciacorta Extra Brut EBB 2008 (75cl)

Sweet vanilla-dusted fruit, yet extra-brut. The sun-ripened fruit from this region makes it much easier to produce the extra-brut (and non-*dosage*) style in Franciacorta than in Champagne. The magnums of Il Mosnel EEB 2008 might have the finesse, but the 75cl bottles are so moreish, they should carry a health warning! 18

Montenisa Franciacorta Riserva Brut Contessa Maggi 2006 (prerelease magnum)

The magnum of the 2006 Contessa Maggi is so much finer and, particularly, fresher than the 75cl bottle, it is as if it has come from a different planet! 18

Montenisa Franciacorta Satèn Brut 2006 (magnum)

The oak is less noticeable in magnum, which makes for far more finesse, though oak lovers will probably prefer the 75cl bottles. 18

Uberti Franciacorta Extra Brut Quinque NV (prerelease magnum)

This is exactly the same wine as the commercially available 75cl bottle, but as is often the way, the magnums are released a little later. The rich vanilla-infused fruit in the 75cl bottle is superb, yet the fruit in the prerelease sample without its *dosage* is a tad austere. This illustrates just how important a role the *dosage* can play, even when it is merely a minimal extra-brut *dosage*. Scored for potential. 18

Villa Franciacorta Satèn Brut 2008 (75cl.)

The silky-soft, creamy Satèn mousse in this wine brings out the elegance of its fruit, which, though really quite yummy and moreish, has poise and lightness. 18

Villa Franciacorta Rosé Brut 2008 (magnum)

This has been disgorged much earlier than the 75cl bottle, which is why it does not have the same softness and creaminess of mousse, but the fruit on the palate is essentially the same, and after another six months' post-disgorgement aging, it will be even better. The score is, however, for the wine as it showed at the time of tasting. 18

Antica Fratta Franciacorta Brut NV (magnum)

[2009-based] Softer, finer, more elegance. Drier but perfectly balanced. Beautiful mousse. Minuscule bubbles. Excellent quality. 17.5

Ca' del Bosco Franciacorta Dosaggio Zero Vintage Collection 2009 (prerelease magnum)

The autolysis is even stronger in magnum, the fruit is richer, and it has a softer and fluffier mousse than the 75cl bottle. 17.5

Ca' del Bosco Franciacorta Satèn Brut Vintage Collection 2008 (75cl)

Almost too sweet, but has the authentic soft and silky Satèn mousse and more than a little

delicacy of fruit. Really very nice, but not one of the greatest Ca' del Bosco wines. 17.5

Castello Bonomi Franciacorta Extra Brut Cuvée Lucrezia 2004 (75cl)

Creamy biscuity, developed nose. 17.5

Cavalleri Franciacorta Brut Blanc de Blancs NV (prerelease magnum)

[2011-based] The magnum is a big, big improvement over the 75cl bottle, with its fresh, pure, linear fruit neatly emphasized by clean acids to provide a good depth without any perceptible weight. 17.5

Ferghettina Franciacorta Brut NV (prerelease magnum)

Huge autolytic freshly disgorged aromas. So very, very young, it will be worth laying down for a few years after it has been commercially disgorged. 17.5

Franca Contea Franciacorta Satèn Brut 2010 (prerelease 75cl)

Very young, excellent, needs time, both on both lees and after disgorgement. 17.5

Fratelli Berlucchi Franciacorta Brut 2008 (magnum)

Lifted by the freshness of the magnum effect, the lovely toastiness wafting through the fruit makes it a delight to drink. 17.5

Lantieri de Paratico Franciacorta Brut Arcadia 2009 (magnum)

In magnum this wine is dancing on much lighter feet, and that does wonders for the elegance and finesse! 17.5

Le Quattro Terre Franciacorta Brut NV (75cl)

[2010-based] This wine interests me more than it convinces me. Technically I would like to see less sunshine in the fruit and more elegance, yet there is something beguiling and uniquely expressive about the fruit as it is. I certainly like this wine and imagine it would be very useful at the table, which is where this wine (and most of the best Franciacorta) should be ultimately judged. 17.5

Monte Rossa Franciacorta Brut PR NV (prerelease 75cl)

Lovely, fresh, and delightful, this wine fairly dances across my palate. 17.5

Montenisa Franciacorta Satèn Brut 2006 (75cl)

Oak is not my preferred style for any sparkling wine, but this is a high-quality wine with an intriguing hint of coffee oak that does not disturb the delicacy of its fruit. Whether I prefer the absence of oak from a sparkling wine is neither here nor there, as oak, especially barrel fermentation, is a legitimate style and perhaps more so for Franciacorta Satèn than most. 17.5

Uberti Franciacorta Dosaggio Zero Sublimis 2007 (prerelease 75cl)

This wine has the perfect pitch between the

softening effect of post-disgorgement microoxygenation and freshness of fruit. Hopefully it will still have this after it has been commercially disgorged. 17.5

Barone Pizzini Franciacorta Brut NV (magnum)

[2010-based] Very fine acacia-like autolytic aromas, floral fruit, and lovely acidity. Long and fine. 17

Bersi Serlini Franciacorta Riserva Brut Cuvée No.4 2006 (prerelease magnum)

Much, much finer than the commercialized magnum of Cuvée No.4, this cuvée is made from Bersi Serlini's four oldest vineyards and has obviously benefited from extended yeast contact. 17

Bersi Serlini Franciacorta Satèn Brut NV (75cl)

[2009-based] Rich, but not too ripe, long and sustained fruit with autolytic aromas front and back. 17

Bersi Serlini Franciacorta Satèn Brut NV (magnum)

[2010-based] Fresh, delicious, autolytic fruit, fine and elegant with peachiness on finish. 17

Bosio Franciacorta Riserva Dosaggio Zero Girolamo Bosio 2006 (magnum)

In the magnum, the malolactic that was so off-putting in the 75cl bottles is merely textural, which is as it should be ideally. What an amazing difference this makes to the quality! Does the faster development in 75cl bottle actively emphasize malolactic aromas? Has any research been carried out? I must search through the scientific papers. 17

Ca' del Bosco Franciacorta Riserva Brut Annamaria Clementi 2004 (75cl)

I love Cuvée Annamaria Clementi, but to be honest, I prefer a number of Ca' del Bosco wines to this particular bottle of the 2004, though the magnum of the same vintage is one of the best three wines in the tasting. 17

Ca' del Bosco Franciacorta Dosaggio Zero Vintage Collection 2009 (prerelease 75cl)

Lovely autolytic aromas, beautifully soft and fluffy mousse. The fruit that is so sweet (ie, sunshine ripeness) that it needs no *dosage*. The only problem is the same as for all non-*dosage* sparkling wines: How long will the freshness last after disgorgement? 17

Castello Bonomi Franciacorta Brut Cruperdù NV (prerelease 75cl)

[2008-based] Fresh and zesty, impressively young and vigorous, with excellent potential. 17

Castello Bonomi Franciacorta Rosé Brut NV (prerelease 75cl)

[2008-based] Fresh, crisp, cherry fruit, and really quite firm, this cuvée will develop increasing elegance after some post-disgorgement softening of the mousse. 17

Colline della stella Franciacorta Dosaggio Zero NV (prerelease magnum)

[2011-based] If this freshness and classically lean-yet-not-austere fruit on the palate could be captured after disgorgement, this would be a winner. As a precaution, drink immediately upon release. 17

Corte Fusia Franciacorta Brut NV (75cl)

[2010-based] Fresh, clean, and precise, with exceptionally focused fruit for a region that can often have too much sunshine in its fruit. 17

Ferghettina Franciacorta Brut NV (magnum)

This has more finesse than the 75cl bottle version, and the magnum effect adds more gravitas too, yet it also lifts, lightens and lengthens. 17

Franca Contea Franciacorta Satèn Brut 2009 (magnum)

One of those extremely rare instances where the 75cl bottle is superior, although this magnum does have more autolytic aromas, less oakiness and could well overtake its smaller brother in a year or two. For the moment, however, the fruit is rather austere and requires the plumping-up effect of more time on yeast. 17

Fratelli Berlucchi Franciacorta Brut 2009 (prerelease magnum)

Richer, longer, and fresher than in 75cl bottle. 17

Guido Berlucchi Franciacorta Brut Cuvée Imperiale NV (75cl)

[2009-based] Maybe a tad sweet, but easy to drink, very fresh and juicy on the finish. 17

Guido Berlucchi Franciacorta Riserva Extra Brut Palazzo Lana Extreme 2006 (magnum)

Fresher, lighter, and, I suppose, closer to the intentions of the winemaker than in the 75cl bottles. 17

Il Mosnel Franciacorta Extra Brut EBB 2009 (prerelease 75cl)

Typically fresh disgorgements fall into one of two distinct categories, autolytic or aldehydic, but aldehydic at this stage does not necessarily mean aldehydic when commercially released, and this wine displays the structure and acidity of a potentially fine quality Franciacorta. 17

Il Mosnel Franciacorta Riserva Dosaggio Zero QdE 2006 (75cl)

Non-*dosage* is not my favorite style because it does not age, but I do enjoy a small number of well-balanced non-*dosage* wines, such as this one, when they are first released. 17

Il Mosnel Franciacorta Brut NV (prerelease magnum)

Richer and fresher than the 75cl bottle, with more autolytic complexity and finesse. 17

Il Mosnel Franciacorta Satèn Brut 2009 (75cl)

Although this wine probably has too much

sunshine sweetness, its fresh, clean, and juicy fruit would benefit from a year or two additional cellarage. 17

La Riccafana Franciacorta Brut NV (magnum)

[2010-based] The same wine in magnum has less weight, with more elegance than richness and fairly dances around the tongue. A lovely purity of fruit on the finish. Just needs more time to soften the mousse. 17

Le Quattro Terre Franciacorta Brut NV (prerelease magnum)

[2011-based] Cloudy and not properly disgorged (but this is not a commercial disgorgement, so purely academic), but the lovely structure, linear fruit, and acidity are clear to see. Not unsurprisingly, this magnum has more potential than the 75cl bottle. 17

Montenisa Franciacorta Rosé Brut NV (prerelease magnum)

[2011-based] The same, extremely pale, Roederer-like rosé color as the 75cl bottle and very similar, exquisitely balanced fruit on the palate, but perceptibly higher acidity, which gives the magnum more energy. 17

Quadra Franciacorta Brut Cuvée 39 2008 (magnum)

The color is even more disturbingly deeper than that found in the 75cl bottle, and the oak really dominates here, but thankfully the magnum is much fresher, with no oxidized toffee character. However, the mousse is a bit firm and fierce, requiring at least 12 months between disgorgement and shipment. Future vintages would benefit from a reduced bottling liqueur. 17

Ronco Calino Franciacorta Brut 2008 (magnum)

This has so much more than the 75cl bottle, more freshness, more interest, and more finesse. Delicious! 17

Uberti Franciacorta Extra Brut Comari del Salem 2008 (prerelease magnum)

Bags of floral autolysis on the nose, this has freshness and finesse. Very fine fruit, lean and potentially complex. 17

Uberti Franciacorta Extra Brut Comari del Salem 2007 (magnum)

Toasty and yet extremely fresh, with a lovely minerality of fruit. Tastes like an entirely different wine to the 75cl bottle! 17

Uberti Franciacorta Dosaggio Zero Sublimis 2006 (75cl)

An engaging melange of freshness and maturity, with toasty aromas on the nose and a fresh juiciness of fruit on the palate. It would be even better with another 24 months on yeast (even though it already has more time on yeast than most Franciacorta) and 4–5g of *dosage*, but its juiciness of fruit allows it to get away with the non-*dosage* style—just. 17

Vignenote Franciacorta Brut NV (magnum)

[2010-based] Deliciously fresh; more elegance in the fruit than the 75cl bottle. Very drinkable, with a touch of class. Impressive quality for Vignetote's biggest-selling Non-Vintage. 17

Villa Franciacorta Rosé Brut 2009 (prerelease 75cl)

A long way behind the prerelease magnum of 2009, though the mousse is heading for this cuvée's signature creamy-soft texture. The very pale, star-bright salmon color and beautifully pristine fruit are very similar to Villa's 2008 Rosé. 17

Villa Crespia Franciacorta Rosé Extra Brut Brolese NV (75cl)

The fruit here is sweet with ripeness, yet very, very light, with some toffee aromas, which I normally regard as negative, but here they have a certain elegance. 17

Villa Crespia Franciacorta Dosaggio Zero Numerozero NV (prerelease magnum)

Finer and more refined than the 75cl bottle, the magnum has some creamy-biscuity complexity developing and is far more impressive. 17

Antica Fratta Franciacorta Riserva Extra Brut Quintessence 2006 (magnum)

Evidently the same wine as the 75cl bottle but lifted by the magnum effect both aromatically and on palate. 16.5

Barone Pizzini Franciacorta Satèn Brut 2009 (magnum)

Chock-a-block full of autolysis on the nose, with fine purity of fruit on the palate. Same wine as the 75cl bottle but a different bottle format and a wildly different result! 16.5

Bellavista Franciacorta Brut Gran Cuvée 2008 (prerelease magnum)

Unlike the 75cl bottle, the magnum is not at all aldehydic, with far more elegance and finesse. 16.5

Bellavista Franciacorta Brut Gran Cuvée 2007 (magnum)

Very rich and peachy, but not weighty and thus very elegant too. What a difference a magnum makes! 16.5

Bellavista Franciacorta Brut NV (magnum)

Like the bottle, but with greater purity of fruit. Turbo-charged with freshness and finesse. 16.5

Ca' del Bosco Franciacorta Brut Prestige NV (75cl)

Extremely fruity. Not a wine of any great finesse or complexity, but anything this easy to drink should be outlawed! 16.5

Ca' del Bosco Franciacorta Dosaggio Zero Vintage Collection 2008 (75cl)

This is probably wasted on a tasting format and needs to be mulled over at the table. An



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appealing fruitiness leads into white chocolate and is nicely supported by a soft, pin-cushion mousse. In retrospect, I probably marked this too low, but on the day the other higher-scoring wines from Ca' del Bosco all deserved their respective margins in points. **16.5**

Ca' del Bosco Franciacorta Dosaggio Zero Vintage Collection 2008 (magnum)

Chock-a-block full of autolytic acacia aromas, this is much richer on the palate than the 75cl bottle and, strangely, the mousse is stronger and more aggressive, yet it also deserves to be pondered over with food at the table, so I must give it an equal score and wonder whether this, too, has been undermarked. **16.5**

Castello Bonomi Franciacorta Rosé Brut NV (75cl)

[200-based] A little tired on the nose but paradoxically fresh and expressive on the palate, with a harmonious balance of fruit and a very long, energetic finish. **16.5**

Cola Franciacorta Brut NV (75cl)

[2010-based] Fresh, clean, and rich, with good balancing acidity. Quite long, not bad. A touch of vanilla developing. Becomes more interesting as it develops in the glass. **16.5**

Corte Fusia Franciacorta Brut NV (pre-release 75cl)

[2011-based] The solitary preview (no

magnum) shows a lovely juiciness of fruit with impressive acidity. **16.5**

Corte Fusia Franciacorta Satèn Brut NV (75cl)

[2010-based] This Satèn is richer than Corte Fusia's Brut, but it is, as expected, softer. However, though it has appealing juicy fruit on the finish, it does not quite have the class of the basic Brut. **16.5**

Ferghettina Franciacorta Brut NV (75cl)

Very rich, yet energetic, this cuvée is bold, with refreshing crispness on the finish. **16.5**

Guido Berlucchi Franciacorta Brut Cellarius 2008 (75cl)

Very soft and fruity, with some complexity and a seductive vanilla aftertaste. **16.5**

Guido Berlucchi Franciacorta Brut Cuvée Imperiale NV (pre-release 75cl)

[2010-based] Very young, with a very tight fruit and an aggressive mousse, but it will calm down and open up after disgorgement, and it shows promise. **16.5**

Il Mosnel Franciacorta Rosé Dosaggio Zero Parosé 2008 (75cl)

Absolutely dry but not parched, this is one of those rosés that could be brut or rosé when tasted literally blind (ie, in a black

glass), but the very pale peach color provides its own visual delight. **16.5**

Il Mosnel Franciacorta Brut NV (magnum)

Just as rich as the 75cl bottle, but the fruit in the magnums seems to be less weighty, with more acidity, giving additional length and energy. **16.5**

Lantieri de Paratico Franciacorta Satèn Brut NV (magnum)

Crisp, fresh, elegant fruit. If this is exactly the same wine (we were not informed about the base year), then there are real problems with bottling in 75cl—more so than in general, which itself is a cause for concern. **16.5**

Lantieri de Paratico Franciacorta Satèn Brut NV (pre-release magnum)

The freshly disgorged aromas are more autolytic than aldehydic in the magnum and the wine is more vital, fresh, and juicy. **16.5**

Monte Rossa Franciacorta Brut PR NV (pre-release magnum)

Fresh and potentially fine, but rarely for a magnum, not in the same class as the 75cl bottle, possessing less elegance and less expressive fruit. **16.5**

Montenisa Franciacorta Rosé Brut NV (pre-release magnum)

[2009-based] The pale peach color in this

prerelease magnum is more striking and fractionally more intense than the commercially available 75cl bottle and has no salmon hue, which is normal, since color drops out and is modified following the oxidative shock of disgorgement. It also has fresher aromatics and more elegant fruit. **16.5**

Montenisa Franciacorta Rosé Brut NV (prerelease 75cl)

[2011-based] Extremely pale rose-gold, hardly perceptible as a blanc de noirs color, let alone rosé. Exquisitely fruity. Ready for disgorgement now, without delay! **16.5**

Ricci Curbastro Franciacorta Brut NV (magnum)

I don't think the difference here is purely down to the so-called magnum effect. Either this magnum has a lower *dosage* than the 75cl bottle, or it is a completely different blend. It tastes much fresher and gives the impression of higher acidity. **16.5**

Santus Franciacorta Rosé Extra Brut NV (prerelease magnum)

[2011-based] Pale peach color, with a hint of copper. Unlike the 75cl bottle, this magnum is not austere, even without a *dosage*. **16.5**

Uberti Franciacorta Satèn Brut Magnificientia 2009 (75cl)

The mousse is good in an authentically Satèn low-pressure sense, but it could be silkier and creamier. The fruit, however, has an appealing sweet ripeness, and, rarely, the 75cl bottle is much fresher than the magnum. **16.5**

Vignenote Franciacorta Brut NV (75cl)

[2010-based] Why does this magnum have a deeper color than the 75cl bottle of the same 2010-based blend? Whatever the reason, this wine is very fresh and extremely fruity. Wine does not have to be complex to be enjoyable, especially if it is a basic Non-Vintage, and this is not complex, just rich and creamy, with a long, eminently drinkable finish. **16.5**

Villa Franciacorta Brut Emozione 2009 (75cl)

Fruity, creamy, piquant! The fruitiness makes it extremely user-friendly for a glass on its own, but it is far too gluggy for the table. **16.5**

Villa Crespia Franciacorta Rosé Extra Brut Brolese NV (prerelease magnum)

Far more impressive and better balanced than the 75cl bottle. **16.5**

Barone Pizzini Franciacorta Brut NV (prerelease 75cl)

[2011-based] This is very fresh and might have a touch of green to its fruit, but it also has vivacity and energy. **16**

Bersi Serlini Franciacorta Riserva Brut Cuvée No.4 2006 (magnum)

Very fruity, rich, and sunny, but with more depth and length than elegance. **16**

Bosio Franciacorta Brut NV (prerelease magnum)

[2009- and 2011-based] Juicier and fresher than the 75cl and with much more finesse. **16**

Ca' del Bosco Franciacorta Brut Prestige NV (magnum)

Younger on the nose but more muted on the palate. **16**

Ca' del Bosco Franciacorta Rosé Brut Prestige NV (75cl)

Creamy-oaky aromas, very easy-drinking, fruity wine on the palate. Strange to have so much oak in a basic rosé. Perhaps a tad sweet, but it will have its admirers. **16**

Castello Bonomi Franciacorta Brut Cruperdù NV (magnum)

[2007-based] A nice wine that is fresher on the nose than the 75cl bottle but surprisingly (and rarely) lacks its energy and vivacity on the palate. **16**

Cavalleri Franciacorta Brut Collezione Gran Crù 2008 (prerelease 75cl)

Richer and fresher than the current 2007 vintage. **16**

Cavalleri Franciacorta Dosaggio Zero 2009 (prerelease 75cl)

Fresh, light, and firm. An uncomplicated food style. **16**

Cavalleri Franciacorta Dosaggio Zero 2008 (75cl)

Surprisingly sweet for a non-*dosage*, and it does not appear to be entirely a matter of sunshine ripeness. I wondered if there was any residual left from the second fermentation, but there was no magnum submitted to taste it against. Apart from the sweetness issue, it was fresh and refreshing. **16**

Cola Franciacorta Brut NV (prerelease 75cl)

[2011-based] Very young, of course, but the fruit and structure are good. **16**

Ferghettina Franciacorta Brut NV (prerelease 75cl)

Typically aldehydic fresh disgorgement aroma, but it's not showing much else at the moment. **16**

Ferghettina Franciacorta Satèn Brut 2009 (75cl)

Good, but nowhere near as special as the magnum of the same wine. **16**

Fratelli Berlucchi Franciacorta Brut 25 NV (75cl)

Very fresh and really quite sweet, but very easy and enjoyable to drink. What more can you ask of a basic Non-Vintage? **16**

La Montina Franciacorta Satèn Brut Argens NV (prerelease magnum)

[2010-based] This is definitely better than the

75cl bottle, but how can a magnum disgorged immediately be toasty, when a 75cl bottle disgorged at the same time is not? **16**

La Montina Franciacorta Brut Aurum 2008 (prerelease magnum)

This might be only a modestly good score for a magnum, but this rich and toasty wine bears no resemblance whatsoever to the 75cl-bottle prerelease. **16**

La Riccafana Franciacorta Brut NV (75cl)

[2010-based] Very rich and a tad heavy for a classic sparkling wine, but crisp and pure on the finish, so it gets a reasonable score. **16**

La Riccafana Franciacorta Brut NV (prerelease magnum)

[2011-based] Being a 2011-based cuvée, this is a very young wine, of course, but it tastes even younger than expected, making it possible only to comment on the structure, which is as it should be. If this is kept on its yeast lees for at least another 24 months, it will probably far exceed the score I have given it here. **16**

Lantieri de Paratico Franciacorta Brut Arcadia 2009 (75cl)

Totally different style, very much richer. Would prefer the wine to be lighter on its feet, but in terms of pure quality, this is head and shoulders above the Satèn in 75cl bottles. Long aftertaste. Excellent acidity. **16**

Le Quattro Terre Franciacorta Brut NV (prerelease magnum)

[2010-based] This needs at least 12 months on yeast to match the quality of the current 2010-based cuvée in 75cl, and 24 months to surpass it. **16**

Le Quattro Terre Franciacorta Brut NV (prerelease 75cl)

[2011-based] Fine structure, fruit, and acidity, but it really needs 12 months on lees and at least six months' post-disgorgement aging. **16**

Majolini Franciacorta Brut NV (magnum)

Much fresher and cleaner than the 75cl bottle, with a purity of fruit that brings an extra dimension of elegance to the wine. **16**

Montenisa Franciacorta Riserva Brut Contessa Maggi 2002 (75cl)

First bottle oxidized. Second bottle fresher. Clearly an evolved Franciacorta, and some would say too old, but nicely complexed with honey, toast, and caramel notes lifting the long, fine, delicately rich creaminess of dried-fruit notes on the palate. **16**

Quadra Franciacorta Brut EretiQ NV (75cl)

[2009-based] First bottle corked. Second bottle much lighter in color, much fresher on the nose, with no corkiness and definitely drinkable, albeit rather strange with a phenolic finish. **16**

Quadra Franciacorta Brut Qblack NV (magnum)

[2009-based] Fresher, lighter, and more elegant than the 75cl bottle. **16**

Ricci Curbastro Franciacorta Brut NV (75cl)

A tad sweet, but fresh and easy to drink, with the sweetness lasting on the finish until the sweetness is all that is left. If I had this in my cellar, I would leave it there a year or two, hoping post-disgorgement flavors would build to support the finish. If they do, it might score 1-2 points more. **16**

Ricci Curbastro Franciacorta Brut NV (pre-release magnum)

Fresher and more expressive than the 75cl bottle, with a softer, more fluffy mousse. **16**

San Cristoforo Franciacorta Brut 2009 (75cl)

Toasty, with a lovely creamy-soft mousse of the tiniest bubbles. The flavors are a bit strong for a classic sparkling wine, but plenty of good, ripe acidity in a rewarding style. **16**

San Cristoforo Franciacorta Dosaggio Zero 2009 (75cl)

Toasty rich, with fine fruit and good acids. This is a good wine, but it lacks the layering of flavors necessary for a higher score. **16**

Uberti Franciacorta Satèn Brut Magnificientia 2009 (magnum)

Fresh, toasty fruit supported by a nice pinch of mousse, which is good but not a top Satèn—and strangely, the 75cl has the edge over this magnum. Both were disgorged at exactly the same time (October 2012), yet the magnum is toasty while the bottle is not, which doesn't make sense, since toastiness should be slower to develop in magnum. **16**

Villa Crespia Franciacorta Dosaggio Zero Numerozero NV (magnum)

Cleaner, better, and fresher than the 75cl bottle, with more zippy fruit, just let down by some phenolics on the finish. **16**

Barone Pizzini Franciacorta Brut NV (75cl) - 15.5

Bellavista Franciacorta Brut NV (pre-release magnum) - 15.5

Bersi Serlini Franciacorta Brut NV (pre-release 75cl) [2010-based] - 15.5

Bersi Serlini Franciacorta Satèn Brut NV (pre-release magnum) [2010-based] - 15.5

Chiara Ziliani Franciacorta Brut Ziliani C NV (pre-release magnum) - 15.5

Colline della stella Franciacorta Dosaggio Zero NV (magnum) [2010-based] - 15.5

Contadi Castaldi Franciacorta Satèn Brut 2008 (magnum) - 15.5

Guido Berlucchi Franciacorta Rosé Brut Cellarius 2008 (75cl) - 15.5

La Montina Franciacorta Satèn Brut Argens NV (magnum) [2009-based] - 15.5

Ronco Calino Franciacorta Brut NV (magnum) [2009-based] - 15.5

Ronco Calino Franciacorta Brut NV (pre-release magnum) [2010-based] - 15.5

Ronco Calino Franciacorta Brut 2008 (75cl) - 15.5

Uberti Franciacorta Brut NV (magnum) - 15.5

Antica Fratta Franciacorta Brut NV (75cl) [2008-based] - 15

Bellavista Franciacorta Brut NV (75cl) - 15

Bersi Serlini Franciacorta Brut NV (75cl) [2010-based] - 15

Bosio Franciacorta Brut NV (magnum) [2009+2010-based] - 15

Chiara Ziliani Franciacorta Brut Ziliani C NV (75cl) - 15

Ferghettina Franciacorta Extra Brut 2007 (75cl) - 15

Il Mosnel Franciacorta Brut NV (75cl) - 15
Monte Rossa Franciacorta Brut PR NV (75cl) - 15

Ricci Curbastro Franciacorta Extra Brut Museum Release 2004 (75cl) - 15

Ronco Calino Franciacorta Brut NV (75cl) [2009-based] - 15

Santus Franciacorta Rosé Extra Brut NV (75cl) [2010-based] - 15

Santus Franciacorta Rosé Extra Brut NV (magnum) [2010-based] - 15

Uberti Franciacorta Brut NV (75cl) - 15

Vignenote Franciacorta Rosé Brut 2009 (75cl) - 15

Barone Pizzini Franciacorta Satèn Brut 2009 (75cl) - 14.5

Bellavista Franciacorta Brut Gran Cuvée 2007 (75cl) - 14.5

Bosio Franciacorta Brut NV (75cl) [2009+2010-based] - 14.5

Castelfaglia Franciacorta Brut Cuvée Monogram Giunone 2006 (75cl) - 14.5

Castelfaglia Franciacorta Brut Cuvée Monogram Giunone 2002 (magnum) - 14.5

Cavalleri Franciacorta Brut Collezione Gran Crù 2007 (75cl) - 14.5

Guido Berlucchi Franciacorta Riserva Extra Brut Palazzo Lana Extreme 2006 (75cl) - 14.5

La Boscaiola Franciacorta Dosaggio Zero NV (75cl) - 14.5

Lantieri de Paratico Franciacorta Extra Brut NV (75cl) - 14.5

Montenisa Franciacorta Rosé Brut NV (75cl) [2009-based] - 14.5

Quadra Franciacorta Brut Qblack NV (75cl) [2009-based] - 14.5

Vignenote Franciacorta Dosaggio Zero NV (magnum) [2008-based] - 14.5

Castelfaglia Franciacorta Satèn Brut Cuvée Monogram Giunone 2007 (75cl) - 14

Cavalleri Franciacorta Brut Blanc de Blancs NV (75cl) [2010-based] - 14

Cavalleri Franciacorta Brut Blanc de Blancs NV (magnum) [2010-based] - 14

Cavalleri Franciacorta Brut Collezione Esclusiva 2004 (75cl) - 14

Chiara Ziliani Franciacorta Dosaggio Zero Ziliani C 2008 (75cl) - 14

Contadi Castaldi Franciacorta Brut NV (magnum) - 14

Contadi Castaldi Franciacorta Satèn Brut 2008 (75cl) - 14

Fratelli Berlucchi Franciacorta Brut 2008 (75cl) - 14

La Montina Franciacorta Satèn Brut Argens NV (75cl) [2009-based] - 14

Lantieri de Paratico Franciacorta Rosé Brut Arcadia NV (magnum) - 14

Lantieri de Paratico Franciacorta Riserva Brut Origines 2007 (75cl) - 14

Le Quattro Terre Franciacorta Brut 2009 (75cl) - 14

Majolini Franciacorta Brut NV (75cl) - 14

Ricci Curbastro Franciacorta Dosaggio Zero Gualberto 2005 (75cl) - 14

Ricci Curbastro Franciacorta Dosaggio Zero Gualberto 2005 (magnum) - 14

Ricci Curbastro Franciacorta Extra Brut Museum Release 2005 (75cl) - 14

Santus Franciacorta Brut NV (75cl) - 14

Uberti Franciacorta Extra Brut Comari del Salem 2007 (75cl) - 14

Villa Crespia Franciacorta Dosaggio Zero Numerozero NV (75cl) - 14

Antica Fratta Franciacorta Riserva Extra Brut Quintessence 2007 (magnum) - 13.5

Contadi Castaldi Franciacorta Brut NV (75cl) [2009-based] - 13.5

La Boscaiola Franciacorta Extra Brut Nelson Cenci NV (75cl) - 13.5

La Boscaiola Franciacorta Satèn Brut NV (75cl) - 13.5

La Montina Franciacorta Brut Aurum 2007 (75cl) - 13.5

Lantieri de Paratico Franciacorta Rosé Brut Arcadia NV (75cl) - 13.5

Villa Crespia Franciacorta Riserva Brut Riserva dei Consoli 2004 (75cl) - 13.5

Chiara Ziliani Franciacorta Extra Brut Ziliani C 2008 (75cl) - 13

Colline della stella Franciacorta Dosaggio Zero NV (75cl) [2010-based] - 13

La Boscaiola Franciacorta Brut NV (75cl) - 13

Monte Rossa Franciacorta Brut Cabochon 2008 (75cl) - 13

Antica Fratta Franciacorta Riserva Extra Brut Quintessence 2006 (75cl) - 12.5

Quadra Franciacorta Brut Quvée 39 2008 (75cl) - 12.5

Vignenote Franciacorta Dosaggio Zero NV (75cl) [2008-based] - 12.5

Villa Crespia Franciacorta Riserva Dosaggio Zero Francesco Iacono 2004 (75cl) - 12.5

Bosio Franciacorta Riserva Dosaggio Zero Girolamo Bosio 2006 (75cl) - 12

Chiara Ziliani Franciacorta Brut Ziliani C NV (magnum) - 12

Guido Berlucchi Franciacorta Satèn Riserva Brut Palazzo Lana 2004 (75cl) - 12

Lantieri de Paratico Franciacorta Satèn Brut NV (75cl) - 12

La Valle Franciacorta Brut Primum NV (magnum) [2009-based] - 10.5

La Valle Franciacorta Brut Primum NV (75cl) [2009-based] - 10

Santus Franciacorta Brut NV (magnum) [2010-based] - 7