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CUCCHINA

Gruppo Ristoratori Italiani: Enhancing authentic Italian food and wine culture in America



Bibenda

TEN TOP
ITALIAN SPARKLING WINES
by Arcigola Slow Food



9
ated its line of
al method to the
includes three
Riserva. The third
s wine and it is
h the selection of the finest
e two varieties that in different
s cuvée. This sparkling wine of the
The 1989 vintage is an elegant
low tint and offering scents of
stence and features an extremely

founded. The "standard" consumer will find this to be an excellent wine at a price commensurate with its quality. This Franciacorta Brut represents an excellent balance among Chardonnay (40%), with its scents of vanilla and bitter apples, Pinot Bianco (40%), noted for its "quaffability," fruitiness and fragrance, and Pinot Nero (10%), with its noble strength and capacity to linger on the palate. The best features of each have been exploited to the full by one of the sector's most advanced wineries.

Importer: **WINEBOW, INC.**
236 West 26th Street - Suite 401 - New York, NY 10001
Tel. (212) 225-9414
Price: \$25

CÀ DEL BOSCO WINE ESTATE
Via Case Sparse 20
25030 Erbusco (Brescia)
Tel. (30) 7760600



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