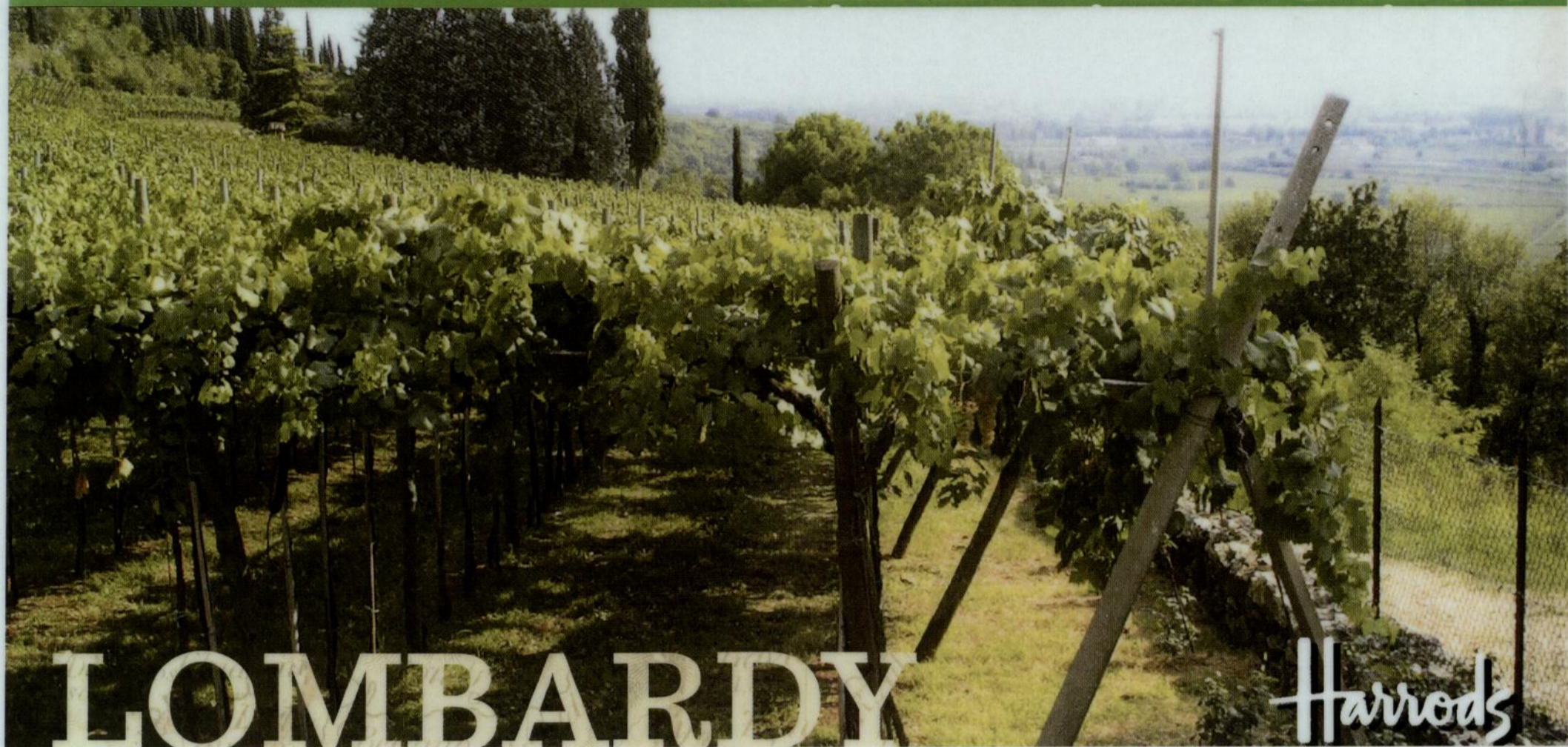


MADE IN ITALY AT HARRODS

6th September to 30th October

Italian Wine Guide



Time to sparkle

Next time you serve up saffron risotto, bring some bubbles to the table. Sparkling wines are great with risottos and this one – produced by one of Lombardy's leading estates – has everything you need in a fizz: an elegant sparkle, a refined buttery scent with hints of pineapple, apricot and vanilla, and a lovely honeyed finish full of lychee and pear. As well as risotto, 1997 Franciacorta Cuvée Annamaria Clementi DOCG also goes well with fish, seafood or roast white meats. **Available from the Wine Shop, Lower Ground Floor, usual price £65, promotional price £55**



Ca' del Bosco

Located in Erbusco, Ca' del Bosco is one of Italy's great wine estates. Founded in 1968 by Maurizio Zanella, Pinot Noir, Chardonnay and Pinot Bianco plantings were the first steps towards a world-class sparkling wine. After years of effort, the estate has been acclaimed as one of the world's leading sparkling wine producers, by Gambero Rosso and the like. Its portfolio of stars also includes an excellent range of classy still wines.

1997 Franciacorta Cuvée Annamaria Clementi DOCG

A blend of 55% Chardonnay, 25% Pinot Bianco and 20% Pinot Noir, this cuvée displays a very fine mousse with persistent bubbles and elegant aromas of apricot, pineapple, butter, lychee and vanilla. On the palate, the same flavours present a crisp attack, a well-balanced, complex structure and a long finish of honeyed lychee and pear. The base wine is fermented in barrique, aged in barrel for seven months, and stays on its lees for five years, eight months. Truly a remarkable sparkling wine.

2003 Curtefranca Bianco DOCG

This white still wine is a straw colour with pale green reflections, showing fresh, fragrant honeyed floral notes on the nose. The palate reveals a refreshingly balanced medium body, with flavours of apple, pear and pineapple leading to a clean, long finish.