

KONFEKT

The Magazine for Sharp Dressing, Drinking, Dining, Travel & Design.

Spring LIGHT

Fresh thoughts and new views - a breezy take on the season ahead. *Konfekt* is a title by the makers of MONOCLE.

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Franciacorta Brut
Ca’ de Pazzi

A modern, young franciacorta. This blend of chardonnay and pinot bianco is particularly fruit-forward and has notes of peach, apricot and lime. The mousse is dynamic and hisses on the palate. For a multi-sensory experience, the producer suggests enjoying this lively fizz while watching Wes Anderson’s *The Grand Budapest Hotel* or while reading Banana Yoshimoto’s *Kitchen*. cadepazziwines.it



Franciacorta CruPerdu
Extra Brut Grande
Annata 2016
Castello Bonomi

This crisp, citrusy and fresh franciacorta is a blend of chardonnay and pinot nero. As a special-edition wine, it was aged for 72 months in stainless-steel tanks and wooden vats before launching. It has an elegant, pure taste and complex finish, with notes of ripe grapefruit, lime, alpine herbs and brioche. The mousse is dynamic and dense. castellobonomi.it



Franciacorta EBB
Extra Brut 2018
Mosnel

Mosnel is one of the oldest wineries in the region. Its some 41 hectares of vineyards are organically cultivated and its bottles are left to mature for extended periods of time, which is central to the family’s philosophy. This extra-brut cuvée is made from chardonnay and aged for 48 months on the lees. Notes of brioche, almond and honey dominate on the palate. This sparkling wine can be decanted. mosnel.com



Franciacorta Golf 1927
Extra Brut
Barone Pizzini

In 1927, Baron Edoardo Pizzini founded one of Italy’s first golf courses. The female figure swinging a club on the label of this bottle is taken from a photograph at that time. With a delicate mousse and aromas of honey, white flowers and grapefruit, this organic chardonnay is a jolly, hole-in-one option for aperitivo hour. baronepizzini.it



Franciacorta ’61 Rosé
Berlucchi

An homage to one of the founding fathers of franciacorta, Guido Berlucchi, this blend of pinot nero and chardonnay is aged for 24 months on the lees. It’s a palate pleaser, with a soft mousse and aromas of wild strawberries, ripe blackberry and brioche. An elegant, lively and full-bodied rosé. berlucchi.it



Alma Assemblage 1
Bellavista

Bellavista is a winery to watch. The winemaking team was recently joined by Richard Geoffroy, who spent 28 years as *chef de cave* at Dom Pérignon. This sparkling wine is his first creation for the brand. A refreshing and exciting blend of chardonnay, pinot nero and pinot bianco, it is aged on the lees for 30 months. bellavistawine.it



Annamaria Clementi
Riserva 2014
Ca’ del Bosco

In the mid-1960s, Annamaria Clementi Zanella bought a property in Erbusco, which eventually became one of Italy’s most iconic wineries. Not only does it still produce amazing wines but it also hosts an impressive art collection. The Annamaria Clementi Riserva is the house’s top franciacorta. If you want something really high-end, this bottle is the one. cadelbosco.com



Franciacorta Blanc
de Blancs
*Marchese Antinori,
Tenuta Montenisa*

The vineyards that surround the Montenisa estate are owned by the Maggi family and have been central to franciacorta production since 1999. A chardonnay with notes of green apple, peach and honey, this wine has a delicate mousse and is perfect for an aperitif with nibbles. antinori.it



The Wine Column

IN WITH THE OLD

DRINKING & DINING ——— WINE ——— Franciacorta

Production of Italy’s franciacorta has been quietly bubbling under since the 1800s but these fine sparkling wines are finally getting recognition. We pick some of our favourite bottles from the region’s sophisticated cellars to find out what makes this terroir pop.

Illustrator ——— Holly Wales
Writer ——— Chandra Kurt

Prosecco might be Italy’s most famous sparkling wine but it’s in Lombardy that the country’s lesser-known – and most intriguing – fizz, franciacorta, is made. Drinking prosecco is a bit like enjoying an open-air festival in the summer: full of carefree moments of lightness. But franciacorta feels more like attending an opera, where the dress code, drama and seriousness are all part of the fun. Where prosecco is characterised by youth and freshness, franciacorta is marked by age and complexity.

The area where franciacorta is produced – between Brescia and Lake Iseo – has been used for winemaking since the early 1800s. But it was only in 1961 that Guido Berlucchi and Franco Ziliani produced the region’s first

sparkling wine, using the same techniques as those found in Champagne. Today the area continues to produce a wide range of still wines but its bottles of bubbly have become the terroir’s true ambassadors.

In Italy there are two ways to make sparkling wine: the *metodo italiano* and *metodo classico*. The first, also called *charmat*, uses large stainless-steel tanks to trap carbonation in the wine. In the latter method, also known as *méthode traditionnelle*, the second fermentation takes place in the bottle. This is the process through which franciacorta is produced.

Franciacorta wines are primarily made from chardonnay and pinot nero, though a little pinot bianco and erbamato are also permitted. Production regulations are strict:

wines need to age for a minimum of 18 months on the lees to qualify. Franciacorta wines are also slightly less acidic than champagne, which gives them their elegant, refined character.

Understanding franciacorta’s many classifications will come in handy when it comes to picking the perfect bottle from this sparkling terroir: *satèn* wines are made from 100 per cent white grapes; rosés are made from at least 35 per cent pinot nero; *millesimato* refers to that fact that 85 per cent of the wine is made from a single vintage and has spent at least 30 months on the lees; and *riserva* wines are made from high-quality single vintages that have spent at least 60 months on the lees. ——— K