

Alison Napjus' Recommended Italian Sparkling Wines

Nearly 250 wines were reviewed for this report. A free alphabetical list is available at www.winespectator.com/113012. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

TOP WINES

WINE	SCORE	PRICE
CA' DEL BOSCO Brut Franciacorta Cuvée Annamaria Clementi 2004 Rich and smoky, with a nice backbone of acidity framing toasted brioche, lemon meringue and apricot flavors.	91	\$90
FERRARI Brut Trento Giulio Ferrari Riserva del Fondatore 2001 Finely textured and well-balanced, with toasted nut, apple, pear, preserved lemon, dried apricot and marzipan notes.	91	\$100
BELLAVISTA Extra Brut Franciacorta Gran Cuvée Pas Operé 2005 Delicate acidity and a spicy thread wind through orchard blossom, ripe yellow apple, white peach and blanched almond; mineral finish.	90	\$82
CA' DEL BOSCO Brut Franciacorta 2007 Elegant, with a smoky base note and finely woven acidity to flavors of almond, black cherry puree, apple tarte Tatin, seashell and lemon zest.	90	\$70
CA' DEL BOSCO Brut Franciacorta Cuvée Prestige NV Rich yet focused by finely cut acidity. Smoky mineral mixes with flavors of poached apple, toasted brioche, lemon curd and vanilla.	90	\$40
CA' DEL BOSCO Extra Brut Rosé Franciacorta Cuvée Annamaria Clementi 2004 A firm backbone of acidity gives focus to smoky mineral, dried cherry, raspberry puree, brioche and citrus. Mouthwatering finish.	90	\$119
RICCI CURBASTRO Extra Brut Franciacorta NV A vein of mineral salinity accents pastry, poached pear, kumquat and spiced quince. Rich and elegant.	90	\$52
FERRARI Brut Rosé Trento Perlé 2005 Expressive, with firm acidity supporting flavors of kirsch, macerated plum, ground ginger and toasted almond.	90	\$75
FERRARI Extra Brut Trento Perlé Nero 2005 Well-cut and refined, with vibrant acidity to layers of glazed apricot, candied grapefruit peel, hazelnut and pastry flavors.	90	\$90
CARLO BISOL SOLIGHETTO Dry Valdobbiadene Superiore di Cartizze Coine NV Rich and creamy, yet elegant, with lightly honeyed ripe white cherry, strawberry, quince paste, vanilla and baking spices. Lively finish.	89	\$62
BORTOLOTTI Dry Valdobbiadene Superiore di Cartizze NV Lightly juicy, balanced with creamy flavors of pineapple, passion fruit, apple, grilled plum and almond; hints of anise on the finish.	89	\$45
TENUTA PEDERZANA Lambrusco Grasparossa di Castelvetro 2011 Very pretty, lightly floral and aromatic, with a spicy mineral note and flavors of ripe black cherry, cassis, ground anise and cedar.	89	\$23
TENUTA PEDERZANA Lambrusco Grasparossa di Castelvetro Il Grasparossa Della Tradizione 2010 Structured and balanced, with pleasing ripe cherry, strawberry and cassis, accents of spice, violet, graphite and bresaola. Fresh finish.	89	\$22
G.D. VAJRA Moscato d'Asti 2010 Refined and fresh, with ripe apricot, pineapple and mango flavors. Fine texture and balance.	89	\$20
BERSANO Moscato d'Asti Monteolivi 2011 Light-bodied and floral, with mouthwatering acidity framing Key lime pie, yellow peach and lemongrass notes.	88	\$19

TOP VALUES

WINE	SCORE	PRICE
DONELLI Lambrusco Grasparossa di Castelvetro Amabile NV Refined, with subtle black cherry, wild strawberry, crème de cassis, spice and dried herb notes. Modest tannins on the supple finish.	89	\$12
CA' BIANCA Moscato d'Asti 2011 Soft and creamy, with juicy acidity and pure flavors of blood orange, passion fruit and pineapple. Tangy finish.	88	\$15
UMBERTO CAVICCHIOLI & FIGLI Lambrusco Emilia Dolce NV Well-balanced red, with juicy black cherry and black currant fruit, balsamic, fragrant herb and graphite accents.	88	\$8
COMPAGNIA DEL VINO Extra Dry Valdobbiadene Prosecco Superiore Col de' Salici 2010 Crisp, with flavors of smoke, orange marmalade, almond skin and fennel seed. Lively, floral finish.	88	\$15
FIORINI Lambrusco Grasparossa di Castelvetro Becco Rosso NV Well-balanced, with a soft mousse and subtle black currant, grilled plum, candied black cherry, dried herb and spice notes.	88	\$14
LINI ORESTE & FIGLI Lambrusco Emilia Rosso Labrusca 910 NV Dry and tangy, with ripe black cherry, candied currant, balsamic and spice box notes. Light tannins on the finish.	88	\$16
PONTE Extra Dry Prosecco NV Good balance and cut, with a subtle texture and creamy notes of crystallized pineapple, peach, blanched almond and dried flowers.	88	\$12
RIONDO Brut Prosecco Punto Rosso 2010 Focused, with mango, pineapple, ripe apple and pear. Honey, bread dough and salty mineral notes add complexity on the finish.	88	\$14
BENI DI BATASIOLO Moscato d'Asti Bosc d'la Rei 2010 Light-bodied and creamy, with a candied lemon peel base note to flavors of apricot, tarragon and pickled ginger.	87	\$16
MIONETTO Lambrusco Emilia II NV Tangy and balanced, offering steeped black cherry and black currant, accents of licorice snap, graphite, ground anise and bay leaf.	87	\$11
CA' MICHELE Extra Dry Prosecco NV Modest, with a subtle bead and base notes of smoke and almond to flavors of yellow apple, citrus zest and pear.	86	\$14
CINZANO Rosé Vino Spumante NV Light-bodied, with pretty floral, kirsch and spiced plum flavors. Integrated citrusy acidity keeps it fresh.	86	\$14
NEIRANO Moscato d'Asti D'Altieri 2011 Balanced and fresh, with a nice mix of peach, orange blossom, spun honey and grapefruit zest flavors.	86	\$13
CA' FURLAN Extra Dry Prosecco Cuvée Beatrice NV Light-bodied, with crisp acidity to green pear, melon, fleur de sel and lemon zest flavors. Lightly floral finish.	85	\$10
LUCCIO Moscato d'Asti 2010 Modest, mixing lemon meringue flavor with hints of grilled peach, candied orange peel and cream.	85	\$11
CANTINE VOLPI Moscato Piemonte Moscadoro 2009 Lots of honeyed peach, pineapple, candied tangerine and cream flavors are balanced by bright acidity. Floral finish.	85	\$10