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New Italian Wine comes to T&T

The Ricci Urbastro Franciacorta range of wines was launched last Saturday night at Farnick Kitchen. The launch of the Italian wine brand saw Ricci Urbastro's Chef Cristiano Grini conjuring up a five-course meal to pair with the range of wines. All Italian Fine Wine and Food, a gourmet food store, hosted the launch, which featured a special guest, Riccardo Ricci Urbastro, current owner of the Franciacorta vineyards. Before each course, Riccardo regaled us with the process of creating each wine as well as a little on the history of the brand.

was a delicious explosion of flavour that was enhanced by the Extra Brut, which is excellent as an aperitif. Made with 50 percent Chardonnay and 50 percent Pinot Noir, the Extra Brut was not as dry on the palate when paired with this meal.

The second course was arugula and capers prosciutto tartar and risotto. This was served with the Satèn Brut, which is 100 percent Chardonnay fermented in oak barrels. Ideal with fish and white meats, this elegant wine was refreshing and blended well with the sweet and salty taste of the salad.

Eighty percent Pinot Noir and 20 percent Chardonnay, the Rose was not sweet on the palate though a bit fruity. Considered the Don Juan of Franciacorta, it goes well with all foods and certainly complemented the creamy and flavourful gorgonzola and walnuts. Fagottini pasta with sausage and wild asparagus.

Winner of the Oscar for best sparkling wine of Italy by the Italian Sommelier Association, the Dosaggio Zero Guiberto, named after Riccardo's father, has no sugar and is a fresh taste in the mouth. It went well with the truffle and porcini mushroom risotto with roasted garlic, Tiger shrimp and figs.

Dinner ended with a caramelized almond crème brûlée paired with the Demi Sec. Sixty percent Chardonnay and 40 percent Pinot Blanc, the Demi Sec is soft and slightly sweet, not too much to overpower the crème brûlée. Riccardo said this wine is best enjoyed at the end of a meal.

The range of wines that were served were Franciacorta Brut, Franciacorta Extra Brut, Franciacorta Satèn Brut, Franciacorta Rose Brut, Franciacorta Dosaggio Zero Guiberto and Franciacorta Demi Sec.

After his introduction in which Riccardo explored the ancient roots of the Franciacorta sparkling process, the first course was served a baked gorgonzola polenta with goat cheese, mushrooms and truffle honey. The combination of the cheese with the honey

Truffle and porcini mushroom risotto with roasted garlic, Tiger shrimp and figs

The original Ricci Urbastro Franciacorta wines

Franciacorta Demi Sec

Franciacorta of All Italian Fine Wine & Food with Chef Cristiano Grini

Gorgonzola polenta

A glass of Rose with gorgonzola and walnuts. Fagottini pasta with sausage and wild asparagus