RICCI CURBASTRO
Franciacorta

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Franciacorta Brut

SUSTAINABLE WINERY 3E EQUALITAS

A wonderful, easy to drink, expressive example of Franciacorta, with a captivating combination of floral (from the Pinot Blanc) and fruity (from the Chardonnay) notes. Produced since 1983 in 1995 won his first important recognition with the Oscar of Sparkling Guide of Italia by Gambero Rosso.

Available in:
0.375 l. (1/2 bottle)
0.75 l. (bottle)
1.5 l. (magnum)
3.00 l. (Jeroboam)

GRAPES: 60% Chardonnay, 30% Pinot Blanc, 9% Pinot Noir, 1% Erbamat.
VINEYARDS: Franciacorta (Brescia) in the towns of Capriolo and Iseo.
PRODUCTION CYCLE: the temperature-controlled fermentation in stainless steel vats, is followed in the spring by the "en tirage" process, with the start of a slow second fermentation in bottles, according to the traditional Franciacorta method. The bottles are stacked for at least 24 months (32 months total from the harvest), ensuring its unmistakable bouquet, which is due to contact with and the autolysis of the yeast. After the disgorgement stage, with the addition of a very dry liqueur de dosage (5g/liter), the Franciacorta undergoes another fining period in the wine cellar for several months.
COLOR: brilliant straw yellow with rich, abundant foam and a fine persistent bead.
NOSE: slightly floral, elegant, notably intensity with notes of yeast and freshly baked bread.
PALATE: structured, but smooth and creamy, even in its dry flavor, with fruity notes, and a long balanced finish.
ALCOHOL CONTENT: 12.5% vol.
BOTTLE STORAGE: in a horizontal position, in the dark, in a cool, dry environment.
SERVING METHOD: serve at 10°C (50° F) preferably in a bucket with water and ice, uncorking the bottle when ready to serve, using slim glasses that are not too narrow.
GASTRONOMY: excellent as an aperitif with hors d'oeuvres, soft cheeses, and delicate fish dishes.

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