



RICCI CURBASTRO

*Franciacorta*

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AZIENDA AGRICOLA

THE AGRITURISMO

THE MUSEUM

THE LOUNGE

OUR WINES

## L'AZIENDA AGRICOLA

Centuries of the Ricci Curbastro family farming tradition are represented by the commercial farms of Lugo in Romagna (RA), Rontana in Brisighella (RA) and Capriolo in Franciacorta (BS).

Bottled wine was produced in Capriolo as far back as the 1800s, as can be seen today by the labels bearing the date 1885. In 1967 it was transformed into a modern wine producing company by Gualberto Ricci Curbastro, the year the D.O.C. Franciacorta was instituted.

27 of the company's 32 hectares are covered in vines, set out in compliance with the exacting directions of modern wine production and the Franciacorta Wine Consortium, to which the company has adhered since its foundation.

The CELLAR, where the Franciacorta DOCG is fermented and slowly aged, is set underground in a large age-old park where Villa Evelina is found.

Oenologists Laberto Musatti and Riccardo Ricci Curbastro follow the vinification process, merging their experience in wines to satisfy the increasingly demanding palates of consumers worldwide.

THE CELLAR IS ALWAYS OPEN TO THE PUBLIC offering an opportunity to buy directly from the producers.

## THE 'AGRITURISMO' COUNTRY HOUSE

COUNTRY HOUSE: Set among the vineyards are 8 apartments in converted farm buildings located opposite the production premises. All apartments are furnished with a fully equipped kitchen and bed and bathroom linen is provided.

CONFERENCE ROOM: 99-seat capacity and loud-speaker, recording and projection systems all set in a peaceful and bright 200 M<sup>2</sup> room. Tasting sessions and cultural events are organised; available to hire for meetings by request.

GRANAIO VERDE: the kingdom of Evelina Ricci Curbastro, set within the old granary. A picturesque shop bursting with antique pieces and open to the public every afternoon from Monday to Saturday from 3pm to 7pm.

ACINELLO: a project created for schools, a delightful character that takes children along the path of the discovery of their 5 senses and the wine and winemaking culture.



## THE MUSEUM AND THE LOUNGE

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The MUSEUM of Agriculture and Wine in the farm buildings of Azienda Agricola Ricci Curbastro, the only one of its kind in Franciacorta, conserves thousands of objects bearing witness to the farm work of an age long gone.

Launched in 1986 it is the result of the painstaking research that Gualberto Ricci Curbastro started more than thirty years ago and continues to this very day.

Four rooms, divided by theme, can be visited without booking so that we can tell you the story of our work of yesterday and today.

### RICCI CURBASTRO LOUNGE

Lounge, to lounge: to relax, to enjoy some time alone... on an unmistakably Italian terrace, sipping a glass of Franciacorta wine.

[www.riccicurbastrolounge.eu](http://www.riccicurbastrolounge.eu)

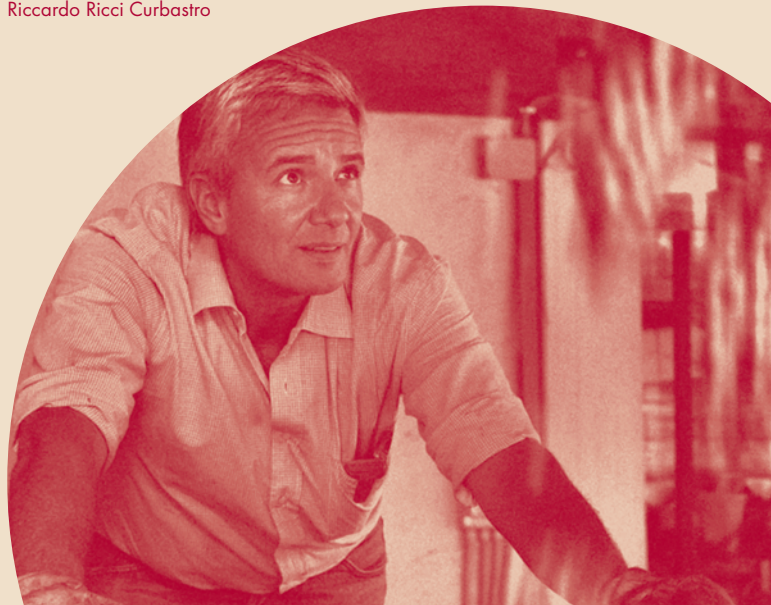


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RICCI CURBASTRO LOUNGE

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Riccardo Ricci Curbastro



## FRANCIACORTA

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After an initial fermentation in steel or 'carati' barriques, in the spring of the following year, the draught begins a slow bottle refermentation in keeping with the traditional Franciacorta method.

Following a minimum of 30 months of maturation in contact with yeast is the pouring off phase, adding our own shipping dosage, and then further bottle ageing for a number of months.

Serve at around 10° in a wide, slender glass, like the Franciacorta chalice, to truly appreciate the full range of aromas.



### FROM LEFT TO RIGHT:

FRANCIACORTA DEMI SEC  
Chardonnay and Pinot Bianco

Soft and quite sweet with a higher sugary dosage, it combines well with antipasti, light flans and soufflé; suited to cakes and pastry desserts.

UNDOSED FRANCIACORTA "GUALBERTO"  
Pinot Nero 70% Chardonnay 30%

Has an excellent softness, although dosed without sugar, and a full body enhanced by long maturations.

### MUSEUM



### RELEASE

MR - MUSEUM RELEASE

emphasizes the value of time: a longer aging period in the cellar is behind the extraordinary, harmonious explosion of full, persistent fragrances and taste.

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#### FRANCIACORTA BRUT

Chardonnay 60% Pinot Bianco 30%  
Pinot nero 10%

Excellent as an 'aperitivo', it can  
accompany the whole meal.

#### FRANCIACORTA EXTRA BRUT

Chardonnay 50% Pinot Nero 50%

Also 'Millesimato', it reaches bottle  
maturation in at least 40 months in  
contact with yeast. A dry and definite  
taste suited to the more demanding  
consumer.



#### FRANCIACORTA SATÈN BRUT

Chardonnay 100%

The ultimate expression of Franciacorta.  
Following vinification in "carati" barriques,  
it is matured with yeast for at least 30  
months and is distinguished by lower bottle  
pressure (max. 5 atm). A straw yellow  
colour with fruity and mature highlights to  
accompany any meal. Ideal with fish and  
mild dishes.

#### FRANCIACORTA ROSÉ BRUT

Pinot Nero 80% Chardonnay 20%

The frosted satin glass of the bottle best  
enhances the colour, the bouquet is  
generous and lingering, and fresh and full  
bodied on the palate; sturdy, suited to be  
combined even with strong flavours.



#### CURTEFRANCA BIANCO

Chardonnay 60% Pinot Bianco 40%.

Dry and cool with a light yet substantial feel.

#### CURTEFRANCA ROSSO

Cabernet Franc and Carmenère 40%.

Cabernet Sauvignon, Barbera, Merlot (20% each).

Elegant, tangy with a clean and distinct bouquet.

#### VIGNA BOSCO ALTO - Chardonnay 100%

Fermentation in 225 Lt. oak "carati" barriques.

Year-long wood ageing. Scent of toasted wood and delicate vanilla fragrance; soft, but with intricate body.

#### VIGNA SANTELLA DEL GRÖM

Cabernet Franc and Carmenère 40%.

Cabernet Sauvignon, Barbera, Merlot (20% each).

After 18 months of "carati" barriques, it is bottle-aged for a further year. Deep ruby-red colour, generous and silky to the palate leading to a delicate and lingering taste.





#### IGT SEBINO PINOT BIANCO

Good acidity, fresh with mineral highlights; perfumes of plums and flowers, bright.

IGT SEBINO ROSSO - Merlot 50%, Cabernet Sauvignon 50%  
Young and intriguing, can be enjoyed chilled in the summer.

IGT SEBINO PINOT NERO Over 18 months maturation in "carati" barriques. Lightly tannic, it tends to become softer and more engaging with age.

IGT SEBINO BROLO DEI PASSONI - 100% Chardonnay. Subjected to natural raising in keeping with the local traditions. Golden yellow colour with full, lingering perfumes; sweet without being syrupy. Ideal with seasoned or herbed cheeses, foie gras, or dry cakes or pastries.

RICCI CURBASTRO BRUT METODO TRADIZIONALE  
Spumante Chardonnay and Pinot Bianco.  
15 months maturation with yeast.





# RICCI CURBASTRO

## Franciacorta

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