RICCI CURBASTRO
Franciacorta

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Franciacorta Demi Sec

It is difficult to explain in Italian the concept of "demi sec". It is much better to positively think of a glass that is "half full" and, thus, a "demi sweet".
Here is a Demi Sec with a soft, slightly sweet flavor, which makes it smooth and inviting. Produced from 1989,already in 1996 obtained 88/100 on Luigi Veronelli Wines Guide.

Available in:
0.75 l. (bottle)

GRAPES: 60% Chardonnay, 40% Pinot Blanc.
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 20 months (28 months total from harvest). The liqueur de dosage, produced with our own wines and with cane sugar, which gives it a sugar residue of about 40-45 g/liter, precisely, the Demi Sec.
COLOR: Straw yellow; rich abundant foam with a fine bead.
NOSE: Slightly floral, elegant notes of ripe fruit.
PALATE: Soft and slightly sweet, due to the higher content of sugary liqueur de dosage.
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 (50ºF), preferably in a bucket with water and ice, uncorking the bottle when ready to serve, using slim glasses that are not too narrow.
GASTRONOMY: Delicate starters, flans, and soufflés. Recommended at the end of a meal with soft fresh cheese, leavened dry pastries, fruit salads, and fruit pies.

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