



RICCI CURBASTRO
Franciacorta

www.riccicurbastro.it
www.riccicurbastrolounge.eu

Franciacorta Extra Brut MUSEUM RELEASE



The Ricci Curbastro Farm Estate Winery presents, to its fond clients, bottles of Franciacorta wine that reach the disgorgement stage, after a number of years of aging on lees in wine cellars, longer than what is normal for the winery (from six to seven or eight years). To give greater visibility to this stock, the brand name, Museum Release, or MR, was coined: a name, a signature, a symbol that best identifies this special stock of Franciacorta. In its name, the MR Museum Release brand joins together a couple of rather unique characteristics of our company:

- the Ricci Curbastro Agriculture and Wine Museum, since it is one of our distinctive features: a museum in a wine cellar, a story of yesterday and today, in close contact with an extraordinary unicum;
- the ability of the Ricci Curbastro Franciacorta to travel through time, preserving its characteristics of minerality and freshness, which have made it much appreciated on the market.

These wines are increasingly tied to tradition and territory, backed by a compelling story, as they grow older with wisdom maintaining liveliness and verve, time is one of the main ingredients of these Franciacorta, able to give them a unique personality.

GRAPES: 50% Chardonnay, 50% Pinot Noir.

PRODUCTION CYCLE: Ages stacked on lees for at least 65 months (seven years after harvest).

COLOR: Deep straw yellow, varying with the different vintages.

NOSE: Intense hazelnut and toasted almond, vanilla, butter pastry, then pineapple and candied citrus in the background.

PALATE: Fleshy in the mouth, subtly fresh, balanced, with a lingering mineral persistence.

GASTRONOMY: Versatile, to enjoy with a menu based entirely on seafood.

