



RICCI CURBASTRO
Franciacorta

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Sebino I.G.T. Pinot Nero



The movie, "Sideways", relaunched the Pinot Noir as a grape variety that is not certified and that cannot be certified. Although it is actually grown in many regions of the world, the Pinot Noir is a difficult grape to work. It is avaricious, and often produces wines that are not very concentrated and, for this reason, it frequently remains a forbidden dream for many winemakers. Produced since 1990, it is the prototype of that annual challenge to continue to do better. It was marketed only in its best vintages (those that were actually successful), which were 1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001, 2003, 2005 and 2007.

WRITTEN UP IN:

BIBENDA, n.19, 2006, article: "The Black Beast", score: 86/100, among the top 30 Italian Pinot Noir wines!

I VINI DI VERONELLI 2004: "Passion and obstinacy are the essential elements required to achieve good results with a Pinot Noir... 3 Stars, 90/100.

GRAPES: 100% Pinot Noir

VINEYARDS: In Franciacorta (Brescia), in the town of Capriolo, in Bosco Basso, 4500 plants/hectare.

TERROIR: Fluvial, glacial formed during the last glaciations (Wurmian), weakly undulated with a structure comprised of gravel, stones, sand, and lime, moderately deep with good drainage and, locally, has a very high quantity of stones. Exposure towards the valley of the Oglio River, and the fresh winds that descend from the Camonica Valley, guarantee for a temperature change between day and night that is optimal for ripening the Pinot Noir.

PRODUCTION: An average of 4-5 tons per hectare (1,60-2,00 tons per acre) with a maximum yield of 65% in wine.

PRODUCTION CYCLE: Cold maceration for about 7 days, followed by fermentation in open vats, then undergoes maturation in new French oak barrels for 18 months, and

an additional aging stage for at least another four year in bottles.

COLOR: Burgundy, with dark tones of black cherry jam.

NOSE: Ripe wild berries, tobacco, and spices, with toasty notes that are well permeated with the aroma of red fruit.

PALATE: Full-bodied, with substantial acid structure and tannins that are very fine, well-honed, and become engaging with age, while the finish is engrossing, with balsamic notes that are detected by the nose.

ALCOHOL CONTENT: 13% vol.

SERVING METHOD: Serve at 18°C (64,5 °F) in large glasses, having the wine adequately breath before serving.

GASTRONOMY: Risottos, savory meats and large game, can also be enjoyed, while reflecting, with ripe cheese.

Available in:
0.75 l. (bottle)