



**RICCI CURBASTRO**  
*Franciacorta*

[www.ricciurbastro.it](http://www.ricciurbastro.it)  
[www.ricciurbastrolounge.eu](http://www.ricciurbastrolounge.eu)

## Franciacorta Satèn Brut



Produced since 1992 and awarded for six consecutive years, from 2001 to 2006, with the Cinque Grappoli by the Italian Sommelier Association (AIS), the Satèn Brut is the ultimate expression of typicality and harmony of Franciacorta DOCG. Again, for the AIS, in 2003, it was deemed the best Italian wine, due to its quality/price ratio, and the AIS Lombardia ranked it the best wine in the Lombardy region in 2007. Characterized by a lower pressure in the bottle (maximum 5.0 atm), which provides a bead of extreme subtlety, persistence, and smoothness. It is always and only product in vintage version with at least 4 years of aging on the lees. Trivia: The Satèn typology, reserved solely for Franciacorta, took its name from the silk, which was once produced here and, as silk, it appears "soft" (round) and "has the stuff" (consistent or full-bodied). In these two adjectives is described the magic of the Franciacorta Satèn Brut.

**GRAPES:** 100% Chardonnay fermented in oak barrels.

**VINEYARDS:** Franciacorta (Brescia) in the towns of Capriolo and Iseo.

**PRODUCTION CYCLE:** The fermentation in oak barrels 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 40 months (48 months total from 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 (7g/l), the Franciacorta undergoes another fining period in the wine cellar for several months.

**COLOR:** Straw yellow, clear, and brilliant.

**NOSE:** To the nose, it presents a substantial presence of ripe, thick, and dense fruity

notes that mix with spicy aromas and yeasts, which are reminiscent of toasty, almond notes.

**PALATE:** Of great elegance, it presents again to the palate the same olfactory sensations sustained by body and structure, enlivened by a slight acidity.

**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:** Accompanies any meal, from appetizers to cheeses; ideal with fish and white meats.

Available in:

0.375 l. (1/2 bottle)

0.75 l. (bottle)

1.5 l. (magnum)

