



**RICCI CURBASTRO**  
*Franciacorta*

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## Franciacorta Dosaggio Zero “Gualberto”



Produced since 2004, always and only in vintage version with at least 6 years of aging on the lees in 2012 won the 5 Grappoli of Bibenda, AIS Italian Sommelier Association and the Oscar for best sparkling wine of Italy by the AIS, Italian Sommelier Association, in 2013 the Three Glasses of Italian Wines by Gambero Rosso and the 5 Grappoli of Bibenda.

Available in:  
0.75 l. (bottle)  
1.5 l. (magnum)

**GRAPES:** 60-70% Pinot Noir, 30-40% Chardonnay.

**VINEYARDS:** Franciacorta (Brescia) in the town of Capriolo.

**PRODUCTION CYCLE:** The temperature-controlled fermentation in stainless steel vats, and partially 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 60 months (68 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 liqueur de dosage without sugar, the Gualberto undergoes another fining period in the wine cellar for several months.

**COLOR:** Bright yellow color with an abundant, fine, and persistent bead.

**NOSE:** Fresh and sweet of fruit, peach, orange, melon, combined with a fine mineral character, and also almonds, nuts, and a scent of bread.

**PALATE:** Very fresh in the mouth, full attack, with a good creaminess. The fine acidity is supported by a structure that is up to the job. Excellent persistence.

**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:** Excellent as an aperitif with hors d'oeuvres, crudités, seafood, pasta with seafood or shellfish, baked fish.

