



RICCI CURBASTRO
Franciacorta

www.riccicurbastro.it
www.riccicurbastrolounge.eu

Sebino I.G.T. Rosso



A wine that responds to the need to drink a young and intriguing red, even chilled in the summer, as an alternative to wines that have been to too many fitness centers: muscular and tannic, which are not suitable for a normal work day.

Also available in half bottles with a Stelvin screw cap for easy drinking, whether out for lunch or at home, even if only two are dining: the right quantity and practical for today's hectic lifestyle.

Available in:
0.375 l. (1/2 bottle)
0.75 l. (bottle)
Stelvin screw caps.

GRAPES: 50% Cabernet Sauvignon, 50% Merlot.

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

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.

PRODUCTION: Average of 10 tons per hectare (4 tons per acre) with a maximum yield of 68% in wine.

PRODUCTION CYCLE: Fully vinified and aged in steel vats, then bottled in the spring following harvest.

COLOR: Ruby red, intense.

NOSE: Soft, full, and rich with exuberant bouquet of red fruits.

PALATE: fresh, soft, and pleasant.

ALCOHOL CONTENT: 12% vol.

SERVING METHOD: Serve at a temperature of 16°C (61 °F) in glasses for red wine. In the summer, can also be served cool (12°C - 53,5 °F) .

GASTRONOMY: Perfectly accompanies pasta dishes, beef carpaccio, and salads.

