



RICCI CURBASTRO

Franciacorta

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Curtefranca Bianco
D.O.C.
Organic Wine



Since 2008, Curtefranca is the DOC that replaces the name of Terre di Franciacorta. The change of name of this historic Denomination has ideally completed the process of valorization of the denomination by virtue of the close link with the territory of origin of production. With a name all its own (Curtefranca is the Latin name of the area) we believe it will be able to give us many more satisfactions and, above all, demonstrate it is an adult: the DOC is from 1967 one of the first in Italy capable of living its own brilliant history. Produced since 1967, the first year of the Denomination, already in 1979 it won the Oscar della Cucina Italiana, a prize repeated in 1982; awarded three times at the Concorso Nazionale Douja d'Oro in 1982, 1983, 1984.

Available in: 0.75 l. (bottle)

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

VINEYARDS: in the morainic amphitheatre of Lake Iseo in the villages of Capriolo and Iseo.

PRODUCTION: approximately 10 tons per hectare with a yield of 68% (4 tons per acres).

PRODUCTION CYCLE: the temperature-controlled fermentation in steel vats is followed in the spring by the bottling process.

COLOR: pale straw yellow with brilliant greenish hues.

NOSE: delicate, elegant, persistent, and intense with fine hints of fresh fruit.

PALATE: dry but not harsh, pleasant freshness underlined by an acidic character, with a subtle, but sturdy backbone.

ALCOHOL CONTENT: 11.5% - 12% vol.

BOTTLE STORAGE: preferably in a horizontal position, in a cool, dry environment.

AGING: to be drunk young, however, it ages well, up to 2 or 3 years after harvest, imparting a complexity to be explored.

SERVING METHOD: serve at 10°C (50° F). in large tall glasses.

GASTRONOMY: suitable for light appetizers, delicate first courses, fish, white meats, and fresh cheeses.



Organic wine
since 2018 vintage