RICCI CURBASTRO
Franciacorta

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Franciacorta Demi Sec

SUSTAINABLE WINERY 3E EQUALITAS

It is difficult to explain in Italian the concept of "demi sec". It is much better to positively think of a glass that is "half full" and, thus, a "demi sweet".
Here is a Demi Sec with a soft, slightly sweet flavor, which makes it smooth and inviting. Produced since1989,already in 1996 obtained 88/100 on Luigi Veronelli Wines Guide.

Available in: 0.75 l. (bottle)

GRAPES: 60% Chardonnay, 40% Pinot Blanc.
VINEYARDS: Franciacorta (Brescia) in the towns of Capriolo and Iseo.
PRODUCTION CYCLE: the temperature-controlled fermentation in stainless steel vats 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 24 months (30 months total from the harvest).
The liqueur de dosage, produced with our own wines and with cane sugar, gives it a sugar residue of about 35 g/liter, precisely, the Demi Sec.
COLOR: straw yellow; rich abundant foam with a fine bead.
NOSE: slightly floral, elegant notes of ripe fruit.
PALATE: soft and slightly sweet, due to the higher content of sugary liqueur de dosage.
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: delicate starters, flans, and soufflés. Recommended at the end of a meal with soft fresh cheese, leavened and dry pastries, fruit salads, and fruit pies.

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