



RICCI CURBASTRO

*Franciaorta*

## AZIENDA AGRICOLA

Centuries of the Ricci Curbastro family farming tradition are represented by the wine cellars of Rontana in Brisighella (RA) and Capriolo in Franciacorta (BS).

Bottled wine was produced in Capriolo as far back as the 1800s, as can be seen today by the labels bearing the date 1885. It was transformed into a modern wine producing company by Gualberto Ricci Curbastro in 1967, the year the D.O.C. Franciacorta was instituted.

27 of the company's 32 hectares (67 acres) are covered in vineyards, set out in compliance with the exacting directions of modern wine production and the Franciacorta Wine Consortium, to which the company has adhered since its foundation.

**The Cellar** where the Franciacorta D.O.C.G. is fermented and slowly aged, is set underground in a large age-old park where Villa Evelina is found.

Oenologists Andrea Rudelli, Annalisa Massetti and Riccardo Ricci Curbastro follow the vinification process, merging their experience in wines to satisfy the increasingly demanding palates of consumers worldwide.

THE CELLAR IS ALWAYS OPEN to the public offering an opportunity to buy directly from the producers.

## THE “AGRITURISMO” COUNTRY HOUSE

12 apartments in converted farm buildings located among the vineyards. All apartments are furnished with a fully equipped kitchen and bed and bathroom linen is provided.

**Conference Room:** 99-seat capacity and loud-speaker, recording and projection systems all set in a peaceful and bright 200 M² (2153 FT²) room. Tasting sessions and cultural events are organised; available to hire for meetings by request.

**Granaio Verde:** the kingdom of Evelina Ricci Curbastro, set within the old granary. A picturesque shop bursting with antique pieces and open to the public every afternoon from Monday to Saturday from 3pm to 7pm.

**Acinello:** a project created for schools, a delightful character that takes children along the path of the discovery of their 5 senses and the wine and winemaking culture.

Azienda Agricola  
Ricci Curbastro is a member of:



Franciacorta



  
**RICCI CURBASTRO**

## The Museum

The MUSEUM of Agriculture and Wine in the farm buildings of Azienda Agricola Ricci Curbastro, the only one of its kind in Franciacorta, conserves thousands of objects bearing witness to the farm work of an age long gone. Launched in 1986 it is the result of the painstaking research that Gualberto Ricci Curbastro started more than thirty years ago.

Four rooms, divided by theme, can be visited by reservation in order to guide you through the story of our work of yesterday and today.



## Discover the Vineyard

An outdoor workshop to discover the vineyard in all its expression, by simply walking.

[www.scopriilvigneto.it](http://www.scopriilvigneto.it)

## Ricci Curbastro Lounge

Lounge, to lounge: to relax, to enjoy some time alone... on an unmistakable Italian terrace, sipping a glass of Franciacorta wine.

[www.riccicurbastrolounge.eu](http://www.riccicurbastrolounge.eu)



## FRANCIACORTA

After an initial fermentation in steel or barriques, in the spring of the following year, the draught begins a slow bottle refermentation in keeping with the traditional Franciacorta method.

Following a minimum of 30 months of maturation in contact with yeast is the pouring off phase, adding our own shipping dosage, and then further bottle ageing for few more months.

Serve at around 10°C (50°F), in a wide, slender glass, like the Franciacorta chalice, to truly appreciate the full range of aromas.



## MR - Museum Release

Emphasizes the value of time: a longer aging in cellar, at least 8 years, for an harmonic explosion of extraordinary fragrances and full and persistent flavours.

Franciacorta available in the Brut, Extra Brut, Satèn Brut typology.

## Franciacorta Dosaggio Zero Gualberto

Pinot Nero 60-70%, Chardonnay 30-40%.

The Reserve of the Founder: Gualberto Ricci Curbastro.

Intended for aging in bottle for at least 7 years which enhance its great structure accompanied by an exceptional softness although dosed without sugar.

## Franciacorta Brut

Chardonnay 60%, Pinot Bianco 30%, Pinot nero 10%.

30 months of aging in bottle.

Excellent as an "aperitivo", it can accompany the whole meal.

## Franciacorta Extra Brut

Chardonnay 50%, Pinot Nero 50%.

Always "Millesimato", it reaches bottle maturation in contact with yeast in at least 40 months. A dry and definite taste suited to the more demanding consumer.

## Franciacorta Satèn Brut

Chardonnay 100%.

The ultimate expression of Franciacorta.

Vinified in barriques, it follows a maturation on yeast for at least 40 months and is distinguished by lower bottle pressure (max. 5 atm).

A straw yellow colour with fruity and mature highlights to accompany any meal. Ideal with fish and mild dishes.



## Franciacorta Demi Sec

Chardonnay and Pinot Bianco.

Soft and quite sweet with a higher sugary dosage, it combines well with light appetizers, flans and soufflé; suited to cakes and pastry desserts.

## Franciacorta Rosé Brut

Pinot Nero 80%, Chardonnay 20%.

The frosted satin glass of the bottle best enhances its colour, the bouquet is generous and lingering, and fresh and full bodied on the palate; sturdy, suited to be combined even with strong flavours.

## Sebino IGT Bianco

### Zero trattamenti e residui sulle uve

Bronner, Helios, Johanniter, Solaris variety PIWI, an acronym for varieties of wine grapes created by intraspecific hybridization resistant to fungal diseases, in German Pilzwiderstandsfähig or resistant to fungi.

Slightly aromatic, floral, on the palate is fragrant and fresh with a pleasant sour closure.



## Sebino IGT Pinot Bianco

**ORGANIC WINE** Pinot Bianco 100%.

Good acidity, fresh with mineral highlights; perfumes of plums and flowers, bright.

## Sebino IGT Rosso

Merlot 50%, Cabernet Sauvignon 50%.

Young and intriguing, can be enjoyed chilled in the summer.

## Sebino IGT Pinot Nero

Pinot Nero 100%.

Over 18 months maturation in barriques. Lightly tannic, it tends to become softer and more engaging with age.

## Sebino IGT Brolo dei Passoni

100% Chardonnay.

Subjected to natural raisining in keeping with the local traditions. Golden yellow colour with full, lingering perfumes; sweet without being syrupy. Ideal with seasoned or herbed cheeses, foie gras, or dry cakes or pastries.





## Curtefranca DOC Bianco

**ORGANIC WINE** Chardonnay 60%, Pinot Bianco 40%.

Dry and cool with a light yet substantial feel.

## Curtefranca DOC Rosso

Cabernet Franc 35%, Merlot 30%, Cabernet Sauvignon 15%, Carmenere 15%, Barbera 5%.

Elegant, tangy with a clean and distinct bouquet.

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## Vigna Bosco Alto

Chardonnay 100%

Fermentation in 225 Lt. oak "carati" barriques.

Year-long wood ageing. Scent of toasted wood and delicate vanilla fragrance; soft, but with intricate body.

## Vigna Santella del Gröm

Cabernet Franc 30%, Merlot 28%, Cabernet Sauvignon 20%, Carmenère 12%, Barbera 10%.

After 18 months of barriques, it is bottle-aged for a further year. Deep ruby-red colour, generous and silky to the palate leading to a delicate and lingering taste.



## Azienda Agricola Gualberto Ricci Curbastro & Figli

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