



RICCI CURBASTRO
Franciacosta

www.riccicurbastro.it
www.riccicurbastrolounge.eu

Sebino IGT White
Zero treatments *
and residues **
on grapes **
Organic Wine



* Except for the mandatory treatment against *Scaphoideus titanus*, leafhopper carrier of golden flavescence carried out with Natural Pyrethrum.

** No analytical detectability, limit of analytical detectability 0:01 ppm, as defined by reg. CE 396/2005

Technical Regulations for Zero Phytosanitary Treatments Zeero Residues (no analytical detectability) certified by CSQA, certificate of conformity n. 42338 of 29/9/16, standard DTPO21 reference.

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

VINEYARD: 0.25 hectares in Capriolo, Sheet 23, Mappale 151. Planting density of 4,400 vines/hectare, planting year 2012. Altitude 200 meters s.l.m.

PRODUCTION: 9-10 tons/hectare with a yield of 65%.

PRODUCTION PROCESS: temperature-controlled fermentation in stainless steel, bottling in the spring following the harvest..

COLOR: yellow.

BOUQUET: slightly aromatic, floral reminiscent of elder flowers and fruity with peach and apricot.

FLAVOUR: fragrant and fresh flowers and fruits return to the palate, pleasant sour closure that leaves the mouth very clean.

ALCOHOL CONTENT: 11,5% vol.

STORAGE: in a cool dry place.

AGEING: it is a white wine that we can mature for several years, but it is an even space to be explored.

SERVING TEMPERATURE: 10-12°C in high and large glasses.



Organic wine
since 2019 vintage