



RICCI CURBASTRO
Franciacorta

www.riccurbastro.it
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Curtefranca Rosso D.O.C. *Organic Wine*



Organic wine
since 2018 vintage

The Carmenère grape variety derives from the "Vitis biturica", which arrived in northern Italy during the Roman era (Columella). From the Vitis biturica, the following were selected in the Bordeaux region: Carmenère, Cabernet Franc, Merlot, Cabernet Sauvignon, and Malbec. In the Italian DOC wines, it was long confused with the Cabernet Franc, but it clearly distinguishes itself through its DNA and the production of well-structured wines, which are quite colored (anthocyanins), rich in rounded soft tannins, with a complex flavor. Since 1990, when we decided to increase the surface area cultivated with red grape varieties, and cuttings of Cabernet Franc were also purchased from a French nursery. Our first doubts arose, since it became clear to us that this "French" Cabernet had little to do with the variety traditionally grown in Franciacorta under the same name and locally known as "bordò magher", due to its characteristic scanty bunches and small grapes (ed. "magher" meaning also meager in dialect). In 1999, our winery created new high density

plants using scions taken from a pre-phyloxera plant (not grafted) present in the farm estate in Capriolo and from a 50 year vineyard in Erbusco. New plants with Cabernet Franc/Italian Carmenère clones were created from 2001, and in the years to follow. With the birth of the Curtefranca DOC in July 2008, the Carmenère fully enters in the composition of our wines, and it was acknowledged with that qualitative role that was long forgotten. The origin of the name Gröm is pre-Roman, in Celtic time, and this explains his handwriting with the umlaut unknown to the Latin alphabet. Product from harvest 1983, his first enthusiastic review in 1989 by Gino Veronelli on Capital.

GRAPES: The percentages are about: 30% Cabernet Franc, 20% Cabernet Sauvignon, 30% Merlot, 15% Carmenère, Barbera and Nebbiolo 5%.

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

PRODUCTION: Approximately 10 tons per

hectare with a yield of 68% (4 tons per acres).

PRODUCTION CYCLE: Cold maceration for about 3 days, followed by temperature-controlled fermentation in large, open stainless steel vats, and at least a year of maturation in the wine cellar before bottling.

COLOR: Ruby red, flawless, brilliant.

NOSE: Vinous, with a sound, distinct bouquet.

PALATE: Dry, with a stressed elegant flavor, light but continuous, with a harmonic backbone, evenly robust and well dosed.

ALCOHOL CONTENT: 11.5% - 12% vol.

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

AGING: In relation to the vintage, 4-5 years from harvest

SERVING METHOD: Serve at room temperature at 18°C (64,4° F) in large, round glasses.

GASTRONOMY: Italian appetizers, stews, roasts, red meats, and game.

Available in:
0.75 l. (bottle)

