



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.

35 of the company's 33 hectares (79 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.

Oenologists Andrea Rudelli, Annalisa Massetti, Riccardo and Filippo 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.

THREE DENOMINATIONS

The Ricci Curbastro winery has been producing wines in Franciacorta for 18 generations, with a particular focus on the three denominations of the territory:

Franciacorta DOCG: Franciacorta, Franciacorta Satèn and Franciacorta Rosé can be given greater personality, complexity and finesse with longer periods of ageing. This is the case of Franciacorta Millesimato and Franciacorta Riserva.

Curtefranca DOC: wines that tell the tradition of the territory in white and red vinifications. The Curtefranca Vigna are born from grapes coming exclusively from a single vineyard whose name is a toponym.

Sebino IGT: we can find very different interpretations: from fresh and immediately pleasant wines to particularly important wines with great personality.

Azienda Agricola
Ricci Curbastro is a member of:



Franciacorta



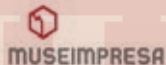

RICCI CURBASTRO

FAMILY HISTORY

A Noble family from Lugo di Romagna (Ravenna), the Ricci Curbastro moved there in the thirteenth century after being driven out of Florence during the Guelph-Ghibelline wars.

Their coat of arms is light blue with a red band accompanied on top by a comet placed between two gold stars, with a natural oak at the point terraced by greenery (Curbastro probably derives from the Latin, "quercus"), flanked by two facing hedgehogs (Ricci in Italian).

The Estate
is associated to:



SUSTAINABILITY

The estate practices organic farming as a natural continuation of the various environmental impact reduction practices that have begun over thirty years ago.

Since 2017 it has been among the first nine companies in Italy, first in Lombardy, certified as a "Sustainable Winery" for its commitment in environmental, economic and social terms according to the Equalitas standard.



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.


Franciacorta



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

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

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





Curtefranca DOC Bianco

ORGANIC WINE Chardonnay 60%, Pinot Bianco 40%.
Dry and cool with a light yet substantial feel.

Curtefranca DOC Rosso

ORGANIC WINE Cabernet Franc 35%, Merlot 30%, Cabernet Sauvignon 15%, Carmenere 15%, Barbera 5%.
Elegant, tangy with a clean and distinct bouquet.

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.

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.



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