



RICCI CURBASTRO
Franciacorta

www.ricciurbastro.it
www.ricciurbastrolounge.eu



Franciacorta Rosé Brut

The "lovely wine"...

Lovely, yet, also good since, just like the ancient Greeks knew, what is fine or beautiful is not necessarily good (kalòs is equal to agathòs). Yet, this statement is not always true. However, speaking of our Franciacorta Brut Rosé as a lovely wine, we believe that we have made an explosion of bouquets and "flavors" come together in a nice package, which cannot but satisfy all the senses. Trivia: Completely new packaging with a white frosted bottle, to better enjoy its lovely color. The label, designed by Zwart of Rome, is transparent, therefore, allowing the wine to penetrate through the frosted bottle, revealing its elegant salmon color. Produced since 1982.

Available in:
0.75 l. (bottle)

GRAPES: 80% Pinot Noir, 20% Chardonnay.

VINEYARDS: The Pinot Noir is entirely from vineyards of the Bosco Basso in Capriolo, and the Chardonnay is from various vineyards in Capriolo and Iseo.

PRODUCTION CYCLE: The Pinot Noir makes a brief stop in presses, in contact with the skins, in order to extract the color required. This is then followed by the fermentation process in stainless steel vats and, in the spring, 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 2 years. After the disgorgement stage, with the addition of an extremely dry liqueur de dosage, it undergoes another fining period in the wine cellar for several months. The total aging period, therefore, lasts at least 36 months.

COLOR: Salmon pink, fine mousse,

persistent; fine and brilliant bubbles.

NOSE: Aroma of black cherry and ripe jujube berries, wild berries, and mountain herbs; hints of rose.

PALATE: Austere, decisive character, its impetuous freshness is quickly subdued by a body that is clear and imposing, fruity and fragrant.

ALCOHOL CONTENT: 12.5% vol.

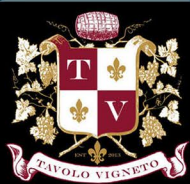
BOTTLE STORAGE: In a horizontal position, in the dark, in a cool, dry environment.

SERVING METHOD: Serve at 7-8°C (44,6 - 46,4° 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: Assertive and persistent yet, at the same time, fresh and elegant, it is the Don Juan of Franciacorta that goes well with all foods: from mild to spicy, from fish to meat, from charcuterie to cheeses, its charm wins you over.

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@ricciurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RICCI CURBASTRO
Franciacorta

www.riccurbastro.it
www.riccurbastrolounge.eu

Franciacorta Satèn Brut



Produced since 1992 and awarded for six consecutive years, from 2001 to 2006, with the Cinque Grappoli by the Italian Sommelier Association (AIS), the Satèn Brut is the ultimate expression of typicality and harmony of Franciacorta DOCG. Again, for the AIS, in 2003, it was deemed the best Italian wine, due to its quality/price ratio, and the AIS Lombardia ranked it the best wine in the Lombardy region in 2007. Characterized by a lower pressure in the bottle (maximum 5.0 atm), which provides a bead of extreme subtlety, persistence, and smoothness. It is always and only product in vintage version with at least 4 years of aging on the lees. Trivia: The Satèn typology, reserved solely for Franciacorta, took its name from the silk, which was once produced here and, as silk, it appears "soft" (round) and "has the stuff" (consistent or full-bodied). In these two adjectives is described the magic of the Franciacorta Satèn Brut.

GRAPES: 100% Chardonnay fermented in oak barrels.

VINEYARDS: Franciacorta (Brescia) in the towns of Capriolo and Iseo.

PRODUCTION CYCLE: The fermentation in oak barrels 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 40 months (48 months total from harvest), ensuring its unmistakable bouquet, which is due to contact with and the autolysis of the yeast. After the disgorgement stage, with the addition of a very dry liqueur de dosage (7g/l), the Franciacorta undergoes another fining period in the wine cellar for several months.

COLOR: Straw yellow, clear, and brilliant.

NOSE: To the nose, it presents a substantial presence of ripe, thick, and dense fruity

notes that mix with spicy aromas and yeasts, which are reminiscent of toasty, almond notes.

PALATE: Of great elegance, it presents again to the palate the same olfactory sensations sustained by body and structure, enlivened by a slight acidity.

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: Accompanies any meal, from appetizers to cheeses; ideal with fish and white meats.

Available in:

0.375 l. (1/2 bottle)

0.75 l. (bottle)

1.5 l. (magnum)

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@riccurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RICCI CURBASTRO
Franciacorta

www.ricciurbastro.it
www.ricciurbastrolounge.eu



Franciacorta Brut

A wonderful, easy to drink, expressive example of Franciacorta, with a captivating combination of floral (from the Pinot Blanc) and fruity (from the Chardonnay) notes. Produced since 1983 in 1995 won his first important recognition with the Oscar of Sparkling Guide of Italia by Gambero Rosso.

Available in:
0.375 l. (1/2 bottle)
0.75 l. (bottle)
1.5 l. (magnum)
3.00 l. (Jeroboam)

GRAPES: 60% Chardonnay, 30% Pinot Blanc, 10% Pinot Noir.

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 30 months (38 months total from harvest), ensuring its unmistakable bouquet, which is due to contact with and the autolysis of the yeast. After the disgorgement stage, with the addition of a very dry liqueur de dosage (8g/liter), the Franciacorta undergoes another fining period in the wine cellar for several months.

COLOR: Brilliant straw yellow with rich, abundant foam and a fine persistent bead.

NOSE: Slightly floral, elegant, notably intensity with notes of yeast and freshly baked bread.

PALATE: Structured, but smooth and creamy, even in its dry flavor, with fruity notes, and a long balanced finish.

ALCOHOL CONTENT: 12.5% vol.

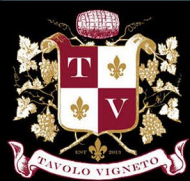
BOTTLE STORAGE: In a horizontal position, in the dark, in a cool, dry environment.

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: Excellent as an aperitif with hors d'oeuvres, soft cheeses, and delicate fish dishes.

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@ricciurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RICCI CURBASTRO

Franciacorta

www.riccicurbastro.it
www.riccicurbastrolounge.eu



Franciacorta Demi Sec

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 from 1989, 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 20 months (28 months total from harvest). The liqueur de dosage, produced with our own wines and with cane sugar, which gives it a sugar residue of about 40-45 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.

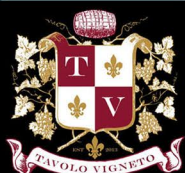
BOTTLE STORAGE: In a horizontal position, in the dark, in a cool, dry environment.

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 dry pastries, fruit salads, and fruit pies.

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@riccicurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RICCI CURBASTRO

Franciacorta

www.riccurbastro.it
www.riccurbastrolounge.eu



Franciacorta Extra Brut

The Franciacorta of wine connoisseurs: definitely marked by the territory, due to a distinct, dominating mineral character that, however, never overwhelms the fruit. Only produced in a vintage version, aged at least for 4 years on lees. Produced since 1985, in 1998 won the two glasses of Italian wines from Gambero Rosso e Slow Food; reconfirming year after year up to the three glasses in 2012.

Available in:
0.75 l. (bottle)

GRAPES: 50% Chardonnay, 50% Pinot Noir.

VINEYARDS: Franciacorta (Brescia) in the towns of Capriolo and Iseo.

PRODUCTION CYCLE: The temperature-controlled fermentation in stainless steel vats, and partially (about 20%) in oak barrels, 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 42 months (48 months total from harvest), ensuring its unmistakable bouquet, which is due to contact with and the autolysis of the yeast. After the disgorgement stage, with the addition of an extremely dry liqueur de dosage (only 2g/l), the Franciacorta undergoes another fining period in wine the cellar for several months.

COLOR: Brilliant straw yellow, illuminated by a very fine bead, very consistent and

continuous. In some vintages, it presents coppery notes deriving from the Pinot Noir.

NOSE: Immediate toasty aroma and mineral streaks, then fresh fruit, almonds, and bread crust.

PALATE: Soft in the mouth, even with its extremely dry dosage; fresh, with a good fatness and consistent flavor.

ALCOHOL CONTENT: 12.5% vol.

BOTTLE STORAGE: In a horizontal position, in the dark, in a cool, dry environment.

SERVING METHOD: Serve at 7 - 8°C (44,6-46,4 °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: Excellent as an aperitif with hors d'oeuvres, crudités, shellfish, and fish soups.

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@riccurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RICCI CURBASTRO
Franciacorta

www.riccurbastro.it
www.riccurbastrolounge.eu



Franciacorta Dosaggio Zero “Gualberto”

Produced since 2004, always and only in vintage version with at least 6 years of aging on the lees in 2012 won the 5 Grappoli of Bibenda, AIS Italian Sommelier Association and the Oscar for best sparkling wine of Italy by the AIS, Italian Sommelier Association, in 2013 the Three Glasses of Italian Wines by Gambero Rosso and the 5 Grappoli of Bibenda.

Available in:
0.75 l. (bottle)
1.5 l. (magnum)

GRAPES: 60-70% Pinot Noir, 30-40% Chardonnay.

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

PRODUCTION CYCLE: The temperature-controlled fermentation in stainless steel vats, and partially in oak barrels, 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 60 months (68 months total from harvest), ensuring its unmistakable bouquet, which is due to contact with and the autolysis of the yeast. After the disgorgement stage, with the addition of a liqueur de dosage without sugar, the Gualberto undergoes another fining period in the wine cellar for several months.

COLOR: Bright yellow color with an abundant, fine, and persistent bead.

NOSE: Fresh and sweet of fruit, peach, orange, melon, combined with a fine mineral character, and also almonds, nuts, and a scent of bread.

PALATE: Very fresh in the mouth, full attack, with a good creaminess. The fine acidity is supported by a structure that is up to the job. Excellent persistence.

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: Excellent as an aperitif with hors d'oeuvres, crudités, seafood, pasta with seafood or shellfish, baked fish.

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@riccurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RICCI CURBASTRO
Franciacorta

www.ricciurbastro.it
www.ricciurbastrolounge.eu

Curtefranca Rosso D.O.C. Vigna Santella del Gröm



The great richness of the lands, emphasized by zoning research, carried out by the Franciacorta Wine Consortium in the early 1990's, was as the root of the decision to also include, in the DOC Disciplinary, the mention of the term, "vineyard" (1995), followed by the name for those wines that, in addition to responding to the analytic requirements and superior production process (the higher the natural minimum alcoholic strength, the higher net dry extract, the longer is the aging process in the cellar), also derive from a careful selection of grapes from a single vineyard. The knowledge of wine-growers regarding their best vineyards, combined with scientific research, is thus creating the conditions for a slow selection of the best cru of Franciacorta. 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: 25% Cabernet Franc, 15% Carmenère, 20% Cabernet Sauvignon, 30% Merlot, 10% Barbera.

VINEYARDS: Santella del Gröm Vineyard in the town of Adro, sheet 10 - cadastral map 480, covers an area of 1.66 hectares (4,10 acres). Plant density: 4,500 plants/hectare (1820 plants/acre) replanted in 1992. Average altitude of 210 meters (683 feet) above sea level.

PRODUCTION: Approximately 8 tons per hectare with a yield of 68%.

PRODUCTION CYCLE: Cold maceration for about 4 days, followed by temperature-controlled fermentation in large, open stainless steel vats, followed by fining process of at least 18 months of maturation in oak barrels before bottling, then undergoes an additional aging stage for another year.

COLOR: Deep ruby red, clear, and consistent.

NOSE: Intense, extremely delicate and harmonious, with hints of wood and ripe fruit.

PALATE: Continuous, with character, full and silky with nice contribution by the Cabernet. In the mouth, it has a fine and continuative flavor, with noticeably good acidity that is, however, well combined with its smoothness.

ALCOHOL CONTENT: 12.5% vol.

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

AGING: In relation to the year, up to 6 - 7 years after harvest.

SERVING METHOD: At room temperature, around 18°C (64,4° F) in large, fully rounded glasses, filled only half-way, to ensure optimum development of bouquet and aroma. Uncork the bottle at least one hour before serving.

GASTRONOMY: Perfectly accompanies red meats, stews, small game and large game, charcuterie, and ripe cheeses.

Available in:
0.75 l. (bottle)

Azienda Agricola Ricci Curbastro - Via Adro 37 - 25031 - Capriolo (BS) - Italy - Tel. +39 030 736094 - Fax +39 030 7460558 - info@ricciurbastro.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com