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## Ricci Curbastro, Franciacorta Brut (NV)

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Producer	Ricci Curbastro
Vendor	Domenico Valentino
Supplier/Importer	Domenico Valentino
Category	Wine - Sparkling - White
Grape varieties	Chardonnay, Pinot Bianco, Pinot Nero
Region	Lombardy, Italy
Appellation	Franciacorta
Feature	Sustainable
Vintage	NV
Alcohol by volume	12.5%

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### Sizes

750 mL × 6 – DVM8020-NV

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### Product information

The initial fermentation happens in temperature-controlled stainless steel vats. It 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 prolonged contact with 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.

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### Producer information

Riccardo Ricci Curbastro carries on his family's tradition of making benchmark Franciacorta. Riccardo's style is drier than most because he believes that superior fruit is best expressed with little residual sugar. The farm has 25 hectares under vine near the village of Capriolo. Vineyards are managed using sustainable practices. All wines see some time in barrique during their first fermentation and spend up to 48 months on the lees during the second.

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