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Ricci Curbastro, Franciacorta Extra Brut (2010)

Producer	Ricci Curbastro
Vendor	Domenico Valentino
Category	Wine - Sparkling - White
Grape varieties	Chardonnay, Pinot Nero
Region	Lombardy, Italy
Appellation	Franciacorta
Vintage	2010
Alcohol by volume	12.5%



Sizes

750 mL × 6 — DVM8022-10

Product information

The fermentation happens partially in temperature-controlled stainless steel vats and partially (about 20%) in oak barrels. 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 42 months (48 months total from harvest), ensuring its unmistakable bouquet, which is due to autolysis. 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.

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.
