

RONCO CALINO

Rosé Radijan

FRANCIACORTA BRUT



Production area:	Cazzago San Martino, hamlet of Calino, from vineyards: Palazzo facing North-East, Cima Caprioli facing South-East and Anfiteatro situated on a gentle hill facing West, South-West.
Vines:	Pinot noir 100% from Champagne and Burgundy clones.
Breeding method:	Guyot and spurred cordon, around 8,000 vines per hectar.
Harvest:	by hand in boxes with manual selection of bunches before pressing. It starts between the last week of August and the first week of September.
Yield:	50-60 hl of wine per hectar.
Vinification:	soft pressing of whole grapes after brief maceration in presses and initial fermentation in thermoconditioned stainless steel tanks at a temperature of 17-19°C. A small percentage ferments in French oak barrels.
Cuvée:	blend of three Pinot noir base wines.
Refermentation in the bottle:	obtained with Franciacorta method in the company's underground cellars. Maturation for at least twenty-four months on yeasts lees before disgorging.
Colour:	salmon pink with orange shade typical varieties.
Perlage:	continuous and very fine, very fine and persistent foam.
Bouquet:	small red and black berries (raspberry, blueberry and bilberry, currant, wild and sour black cherry), red apple and unripe elder flowers, flowery (citrus and freesia), with light spicy and citrus notes, orange peel candy and wild rose jam in particular and with a slight almond and walnut aroma.
Flavour:	very good and fine structured with perfect acidity balance, supple and persistent with a pleasant mineral taste. After-taste which intensifies a red fruit hint, of red apple and a pleasant vanilla and almond hint.