

RONCO CALINO

Brut

FRANCIACORTA



Production area:	Cazzago San Martino, hamlet of Calino, from vineyards: Sottobosco and Palazzo facing North, North-East, Pianura facing North-West, Cima Caprioli facing South-East and Anfiteatro located on a gentle hill facing West, South-West.
Vines:	Chardonnay 80% and Pinot noir 20% from Burgundy clones.
Breeding method:	Guyot and spurred cordon, around 6.000 vines per hectar.
Harvest:	by hand in boxes with manual selection of bunches before pressing. It starts the first week of September.
Yield:	60 hl of wine per hectar.
Vinification:	soft pressing of whole grapes and initial fermentation in thermoconditioned stainless steel tanks at a temperature of 15-16°C. A small part, about 20%, ferments in French oak barrels.
Cuvée:	blend of Chardonnay and 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:	light straw yellow with greenish reflections.
Perlage:	fine, continuous and persistent with a good dense foam.
Bouquet:	rich, strong and fine, slightly ripe fruit aromas (pineapple, red apple and winter pear), of "Durone" cherry and goji and white citrus flowers, with shade of lime blossom, candied orange peel and wild rose jam, light sensations of Mediterranean spices (marjoram and thyme), of honey from yellow flowers and biscuit which fades into vanilla.
Flavour:	expressive well-balanced, soft and with a well balance acidity to a valid structure. Persistent and long after-taste which confirms the smell sensations with nutty red fruit and yellow flower notes which blend to a pleasant vanilla sensation.