

RONCO CALINO

Satèn

FRANCIACORTA BRUT



Production area:	Cazzago San Martino, hamlet of Calino, from Sottobosco and Palazzo vineyards situated on a gentle hill facing East, North-East.
Vines:	Chardonnay 100%.
Breeding method:	Guyot and spurred cordon, around 6,000-8,000 vines per hectar.
Harvest:	by hand in boxes with manual selection of bunches before pressing. Starting in the third week of August.
Yield:	70/80 hl of wine per hectar.
Vinification:	soft pressing of whole grapes and initial fermentation in stainless steel tanks. A percentage (30% around) ferments in used French oak barrels.
Cuvée:	blend of Chardonnay base wines.
Refermentation in the bottle:	obtained with Franciacorta method with a lower percentage of “liqueur de tirage” to obtain a finer and creamier fizz. Maturation for at least twenty-four months on yeast lees before disgorging.
Colour:	light straw yellow with greenish shades.
Perlage:	very fine, continuous and persistent, fine and close knit foam.
Bouquet:	delicate aromas of unripe fruit (pineapple, pear, apple and apricot) with a delicate veggie sensation reminding you of star anise, celery, little fennel; of white flowers (citrus, acacia, lime blossom), spicy (coriander and pink pepper), of pan brioches with a slight vanilla aroma and with a sweet almond note, nut and sour cherry stone disappearing into acacia and lavender honey.
Flavour:	expressive structure and pleasant, with a hint of fresh acidity which matches perfectly with the sweetness and the structure of the wine; full, rich, sapid, complex and very fine. In the aftertaste one once again finds honey, flowery and fruity notes with a final idea of “durone” cherry (Napoleon type).