

RONCO CALINO

l'Arturo 2015

PINOT NERO DEL SEBINO



Production area:	Calino, suburb of Cazzago San Martino, from vineyard Anfiteatro located on a West, South-West facing slope.
Grape variety:	Pinot Noir 100% from Burgundy clones.
Vine training:	guyot with approximately 8.000 vines per hectare.
Harvest:	grapes are harvested by hand, put in plastic boxes and visually selected before pressing. Harvest occurs during the second decade of September.
Yield:	limited to 30 hl of wine per hectare with appropriate agronomic interventions and manual cluster thinning.
Vinification:	fermentation occurs in thermo-conditioned stainless steel tanks at a temperature of 24-26°C. After fermentation, maceration on the skins lasts for at least three weeks. At the end of the maceration process, wine is refined in aged French oak barrels where malolactic fermentation takes place and it stays in contact with the lees for at least twenty-four months.
Bottling:	during the month of June 2017. The wine rests in the cellar for further refinement for at least three/six months.
Colour:	deep ruby red.
Bouquet:	intense but fine and delicate, with hints of black fruits (marasca sour cherry, blueberry, blackcurrant, raspberry and red mulberry), of withered wild rose and carnation, of acidic cherry jam and candied fresh orange peel with hints of balsamic wood and wooden liquorice sticks. Lightly balsamic: eucalyptus and Greek red basil.
Flavour:	fresh and full-bodied with a vivid acidic vein that gives a pleasant persistence and a length that brings back to drinking pleasure. Tannins are perceptible but silky, fine, sweet and well-combined. The aftertaste reveals marasca cherry jam, blackberry, ripe wild strawberry, candied orange peel, liquorice and ethereal balsamic and spicy sensations.