

# RONCO CALINO

## Brut

### FRANCIACORTA



<b>Production area:</b>	Calino, suburb of Cazzago San Martino, from vineyards Sottobosco and Palazzo facing North, North-East, Pianura facing North-West, Cima Caprioli facing South-East and Anfiteatro located on a West, South-West facing slope.
<b>Grape variety:</b>	Chardonnay 80% and Pinot Noir 20% from Burgundy clones.
<b>Vine training:</b>	Guyot with approximately 6.000-8.000 vines per hectare.
<b>Harvest:</b>	by hand, in boxes, with manual selection of clusters before pressing. It occurs in the second decade of August.
<b>Yield:</b>	60 hl of wine per hectare.
<b>Vinification:</b>	soft pressing of the entire clusters with first fermentation taking place in thermo-conditioned stainless steel tanks at a temperature of 15-16°C. Approximately 20% of Chardonnay ferments in aged French oak barrels.
<b>Secondary fermentation:</b>	obtained using the Franciacorta method in the underground cellar. Ageing period of at least thirty months on the lees before disgorging.
<b>Colour:</b>	light straw yellow with greenish reflections.
<b>Perlage:</b>	fine, continuous and persistent with a good dense froth.
<b>Bouquet:</b>	rich, smart and fine, with slightly unripe fruit aromas (pineapple, Calvilla Blanc d'Hiver apple and Decana del Comizio pear), Durone cherry, strawberry and white citrus flowers, with shades of acacia blossom, candied lemon peel and wild rose jam, light balsamic sensations of Greek basil, white flower honey, crusty bread and biscuit which fades into vanilla.
<b>Flavour:</b>	very well-balanced with a good and bright acidity forming a smart and solid structure and a long and persistent finish. The aftertaste confirms the bouquet with nutty unripe fruit and white flower notes blending into a light and pleasant vegetal and vanilla sensation.