

RONCO CALINO

Centoventi 2007

FRANCIACORTA EXTRA BRUT RISERVA



Production area:	Calino, suburb of Cazzago San Martino, from vineyards Anfiteatro located on a North, North-West facing slope and Sottobosco situated on a North, North-East facing slope.
Grape variety:	Chardonnay 60% and Pinot Noir 40%.
Vine training:	Guyot with approximately 6.000-8.000 vines per hectare.
Harvest:	by hand, in boxes, with manual selection of clusters before pressing. It occurs in the second decade of August.
Yield:	40 hl of wine per hectare.
Vinification:	soft pressing of the entire clusters to obtain the first-pressing must and first fermentation in thermo-conditioned stainless steel tanks. The 50% of Chardonnay ferments in aged French oak barrels (of which 30% are new).
Secondary fermentation:	obtained using the Franciacorta method in the underground cellar. Ageing period for one hundred and twenty months on the lees before disgorging.
Colour:	straw yellow with light greenish reflections.
Perlage:	very fine, continuous and persistent with a delicate and dense froth.
Bouquet:	unexpected freshness, sophisticated and complex with rich aroma of slightly unripe tropical fruit: mango, ripe yellow apple, bitter orange marmalade jelly, white lemon flowers, acacia and orange and Rhododendron honey. Light and smart overtones of vanilla and spices and of fresh baked veneziana which make it fascinating.
Flavour:	excellent structure and creaminess, very tangy and incredibly fresh in the mouth with an evident sharpness which perfectly matches with the wine's structure. Persistent, long and of unique youth. The aftertaste offers tropical fruit and ripe white fruit, spices, acacia honey, citrus-orange, white flowers in early bloom.