

RONCO CALINO

Lèant 2017

CURTEFRANCA BIANCO



Production area:	Cazzago San Martino, suburb of Calino, from vineyard Sottobosco situated on an East and North-East facing slope.
Grape variety:	Chardonnay of Burgundy clones.
Vine training:	Guyot with approximately 6.000 vines per hectare.
Harvest:	by hand, in plastic boxes, with manual selection of clusters before the pressing which occurs in the first week of September.
Yield:	40 hl of wine per hectare.
Vinification:	soft pressing after a short maceration and fermentation in thermo-conditioned stainless steel tanks at a temperature of 18-20°C. Maturation takes place in stainless-steel tanks in contact with yeasts, which are separated just before the bottling.
Bottling:	during the month of April 2018.
Colour:	pale straw yellow with greenish highlights.
Bouquet:	pleasant olfactory opening of slightly ripe fruit which reminds pineapple and apple, and of unripe fruit like peach and apricot, with white and yellow floral notes (acacia blossom, honeysuckle and jasmine), which reveals complex tones of vanilla and spices (pink pepper and saffron), lightly citric with a soft overtone of lime/orange leaf and evergreen hedge.
Flavour:	elegant, full-bodied and rich, with a well-balanced acidic tone. Long and persistent finish overwhelmed by a good balance between a pleasant tanginess and a delicate softness. The aftertaste offers fruity notes (pineapple, apple, apricot and gooseberry) with a mellow honey/citric scent of yellow and white flowers, light vanilla and exotic spices notes.