

# RONCO CALINO

## Vintage 2011

### FRANCIACORTA BRUT



<b>Production area:</b>	Calino, suburb of Cazzago San Martino, from vineyards Anfiteatro located on a North, North-West facing slope and Sottobosco facing North, North-East.
<b>Grape variety:</b>	Chardonnay 60% and Pinot Noir 40%.
<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>	35 hl of wine per hectare.
<b>Vinification:</b>	soft pressing of the entire clusters to obtain the first-pressing must and first fermentation in thermo-conditioned stainless steel tanks at a temperature of 15-16°C. The 50% of Chardonnay ferments in aged French oak barrels (of which 30% are new).
<b>Secondary fermentation:</b>	obtained using the Franciacorta method in the underground cellar. Ageing period of sixty-five months on the lees before disgorging.
<b>Colour:</b>	pale straw yellow.
<b>Perlage:</b>	very fine, continuous and persistent with a delicate and dense froth.
<b>Bouquet:</b>	elegant, complex and powerful with rich sensations of slightly ripe tropical fruit: pineapple and mango; with a little inkling of dehydrated red apple, summer pear and small fruits (redcurrant and blueberry). Light aroma of quince and flowers: from acacia to linden and orange blossom; of slightly toasted hazelnut that ends with vanilla; of acacia honey with delicate notes of buttery toasted panettone; of soft candied orange peel.
<b>Flavour:</b>	excellent structure and freshness, long and persistent with a good dry and sharp finish. The aftertaste is slightly balsamic with notes of white fruit and berries and nuances of nougat with hazelnuts and fresh baked panettone.