

RONCO CALINO

Nature 2012

FRANCIACORTA BRUT NATURE



<b>Production area:</b>	Calino, suburb of Cazzago San Martino, from vineyards Palazzo and Sottobosco situated on a North, North-East facing slope.
<b>Grape variety:</b>	Chardonnay 70% and Pinot Noir 30%.
<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 week 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. The first fermentation takes place in thermos-conditioned stainless steel tanks; approximately the 35% of Chardonnay ferments in aged French oak barrels.
<b>Secondary fermentation:</b>	obtained using the Franciacorta method in the underground cellar. Ageing period of fifty months on the lees before disgorging.
<b>Colour:</b>	pale straw yellow with light greenish shades.
<b>Perlage:</b>	very fine and continuous <i>perlage</i> with a thick and persistent froth.
<b>Bouquet:</b>	elegant and complex, with a rich aroma of unripe fruit (pineapple, sour cherry, Marzola pear and Granny Smith apple), of small red and white fruit (redcurrant, raspberry, cranberry and whitecurrant and gooseberry), of white flowers (jasmine, acacia and <i>osmanthus fragrans</i> ), of citrus and acacia honey. Balsamic and vegetal with notes of eucalyptus leaves, vanilla and freshly baked almond/hazelnut pie.
<b>Flavour:</b>	solid and pasty, but fresh and intense with a good touch of sharpness that perfectly blends with the wine's structure. Long, persistent and delicate with a dry and sharp finish. The aftertaste reveals green apple, small fruit and citrus notes, honey and delicate hints of vanilla, walnut and hazelnut.