

# RONCO CALINO

## Ponènt 2016

CURTEFRANCA ROSSO



<b>Production area:</b>	Calino, suburb of Cazzago San Martino, from vineyard Anfiteatro located on a West-facing slope on the top of the hill.
<b>Grape variety:</b>	“Bordeaux blend”: Cabernet Franc, Cabernet Sauvignon and Merlot.
<b>Vine training:</b>	ascending spurred cordon that allows a density of 7.000 vines per hectare with a production of 700/800 grams of grape per plant that guarantees a high-quality level.
<b>Harvest:</b>	once the optimal phenolic and technological maturation has been reached, grapes are collected in plastic boxes and delicately separated from the stalks leaving the 30-40% of the grapes entire.
<b>Yield:</b>	limited to 30 hl of wine per hectare with appropriate agronomic interventions and manual cluster thinning.
<b>Vinification:</b>	fermentation occurs in stainless steel tanks at a temperature of 26-28°C. After fermentation, maceration on the skins lasts for a further two weeks. At the end of the maceration process, wine is moved in aged French oak barrels where malolactic fermentation takes place and it stays in contact with the lees for at least twenty-four months with periodical <i>bâtonnage</i> .
<b>Bottling:</b>	during the month of June 2018.
<b>Colour:</b>	deep ruby red.
<b>Bouquet:</b>	rich fruity hints of black berries: marasca cherry, blackberry, chokeberry and elderberry with a pleasant shade of ripe wild strawberry, griotta cherry in syrup and dried raspberry with nuances of annurca apple. Red flowers (carnation, violet and red rose) with spicy notes of old wood, sandalwood and liquorice, balsamic overtones of pink pepper and coriander with a perfectly integrated vanilla that completes and gives complexity.
<b>Flavour:</b>	excellent structure, powerful but elegant and harmonious, with a well-balanced relationship between alcohol and acidity, with a pleasant roundness and thick and integrated tannins. The aftertaste starts from recalls to cherry in syrup and black fruits, to slightly withered red apple, to tobacco and liquorice and it ends with a long finish rich in vanilla and spicy notes.