

RONCO CALINO

Rosé Radijan

FRANCIACORTA BRUT



Production area:	Calino, suburb of Cazzago San Martino, from vineyards Palazzo facing North-East, Cima Caprioli facing South-East and Anfiteatro situated on a West, South-West facing slope.
Grape variety:	Pinot Noir 100% from Champagne and Burgundy clones.
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 during the first week of September.
Yield:	45 hl of wine per hectare.
Vinification:	soft pressing of the entire clusters after a short maceration in press. First fermentation takes place in thermo-conditioned stainless-steel tanks at a temperature of 17-19°C. A small percentage ferments in aged French oak barrels.
Secondary fermentation:	obtained using the Franciacorta method in the underground cellar. Ageing period of at least thirty-six months on the lees before disgorging.
Colour:	pale pink varietal copper.
Perlage:	very close and small bubbles that create a continuous and very fine <i>perlage</i> with a very persistent froth.
Bouquet:	aroma of slightly unripe small red and orange berries (raspberry, cranberry, winter cherry, cornelian cherry, sour black cherry), of Abbondanza apple and of elderflower with delicate hints of spices and citrus notes (kumquat), of wild rose jam and a light balsamic aroma of juniper, of fresh almond and hazelnut.
Flavour:	dry and persistent with a fine structure, a well-balanced acidity, a pleasant minerality and a light and smart perception of unripe fruit. The aftertaste intensifies the perception of green apple and orange and red fruit giving a pleasant nuance of fresh almond.