

RONCO CALINO

Satèn

FRANCIACORTA BRUT



Production area:	Calino, suburb of Cazzago San Martino, from vineyards Sottobosco and Palazzo situated on an East and North-East facing slope.
Grape variety:	Chardonnay 100%.
Vine training:	Guyot with 6.000-8.000 vines per hectare.
Harvest:	by hand, in boxes, with manual selection of clusters before pressing. It occurs in the second week of August.
Yield:	50 hl of wine per hectare.
Vinification:	soft pressing of the entire clusters and first fermentation in thermo-conditioned stainless steel tanks. Approximately 30% of Chardonnay ferments in aged French oak barrels.
Secondary fermentation:	obtained using the Franciacorta method in the underground cellar adding a low percentage of <i>liqueur de tirage</i> to obtain finer and creamier bubbles. Ageing period of at least thirty-six months on the lees before disgorging.
Colour:	light straw yellow with green shades.
Perlage:	very fine, continuous and persistent <i>perlage</i> with a fine and compact froth.
Bouquet:	delicate aromas of unripe fruit (pineapple, Williams pear, Fuji apple and vineyard peach) with light balsamic and vegetal hints (minty basil, camomile, anise), white flowers (citrus, magnolia grandiflora, acacia blossom and honeysuckle), spices (coriander seeds and pink pepper), pan brioche and Genoese cake with a sweet almond and nut note fading into acacia honey.
Flavour:	dense and well-balanced, with a fresh acidity which perfectly matches with the wine's structure and sweetness; full, rich, sapid, complex and very fine. The aftertaste gives honey, spices, flowers and citrus fruit notes, with a final perception of candied lemon peel.