

RONCO CALINO

FRANCIACORTA

Leànt 2025 **ORGANIC** CURTEFRANCA DOC BIANCO



VINTAGE: 2025.

GRAPES: Chardonnay.

ORIGIN: the Sottobosco estate vineyard in the village of Calino in Cazzago San Martino, which lies on hillslopes facing east-northeast, in the streambed of an ancient glacier-discharge torrent, which, as the glacier retreated, formed the Franciacorta amphitheatre.

SOILS: well-drained morainic soils shaped by ancient water flows, with insets of finer-grained, sandy components into the overall fertile, medium-textured context.

TRAINING SYSTEM: Simple Guyot.

VINEYARD DENSITY: 6,000 vines per hectare.

AVERAGE VINE AGE: 35 years.

HARVEST PERIOD: in September, with hand-picking of the clusters in small boxes.

VINIFICATION: cooling and gentle pressing of the grapes, settling of the must for two weeks in contact with the lees in temperature-controlled stainless steel tanks at 3°C, and spontaneous fermentation with indigenous yeasts at 14°C. The aging takes place in contact with the fermentation lees, mostly in stainless steel and to a small extent in French oak barriques.

ALCOHOL: 12,5% by vol.

BOTTLING: in February 2026.

TASTING NOTES: pale straw yellow with greenish highlights. The bouquet is fragrant and clean, with clear notes of citrus and white fruit (Golden apple and Kaiser pear).

On the palate, it is enveloping, with great body and richness, and the finish is persistent, with a good balance between minerality and gentle softness.

FIRST YEAR OF PRODUCTION: 1996.

*Produced by Ronco Calino Società Agricola srl
Adro - Italia - Produced in Italy
Contains sulfites.*



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