Vintage 2017 ORGANIC

FRANCIACORTA BRUT



VINTAGE: 2017.

GRAPES: Chardonnay and Pinot Noir.

ORIGIN: combination of the Pozzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, lying on a north-northwest-facing, medium-steep hill.

SOILS: the entire slope-face and the Pozzo vineyard in particular lie at the convergence of different geological agents - glacial, stream-borne, and fluvial - representing the spectrum of the local geological complex. Their characteristics and permeability, in interaction with an unusual vein of limestone, distinguish this terrain and give the resultant wine its singular structure, aromatic quality, and forthrightness.

VINEYARD DENSITY: 6,000-8,000 vines per hectare.

AVERAGE VINE AGE: 30 years.

HARVEST PERIOD: first and second third of August, with handpicking of the clusters into small boxes.

VINIFICATION: the clusters are chilled, then gently pressed to extract the free-run juice. The must ferments in stainless steel tanks at 13-14°C, and part of the Chardonnay ferments in French oak barrels. Each vineyard parcel is vinified separately, to preserve its individuality.

TIRAGE: in May following the harvest.

SUR LIE MATURATION: 55 months.

DOSAGE: 3 grams per litre.

POST-DISGORGEMENT AGEING: a minimum of 12 months.

ALCOHOL: 12,5% by vol.

TASTING NOTES: straw yellow and very delicate, lengthy mousse and bead. At the nose it opens on fruity notes of cherry, cassis and Saturn peach, and on floral impressions of hawthorn.

The *bouquet*, intense and iridescent, evolves into spicy hints of white pepper and cloves and of ginger and tarragon, which fade into a light citrus scent of orange peel.

Firmly structured and with a crisp acidity, it progresses to a clean, dry, full-flavoured finish.

FIRST YEAR OF PRODUCTION: 1996.

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

