

RONCO CALINO

FRANCIACORTA

CURTEFRANCA DOC ROSSO

Ponèn 2023 **ORGANIC**



VINTAGE: 2023.

GRAPES: Cabernet Franc, Cabernet Sauvignon and Merlot.

ORIGIN: from the Anfiteatro estate, lying on a north-west-facing hill.

SOILS: deep moraine, eroded by secular rains. The sandy texture, with large pebbles and a lot of gravel, is complemented by a clay component, which, in addition to elegance and finesse, also gives good structure.

GROWING SYSTEM: Spurred cordon.

VINEYARD DENSITY: 7,000 vines per hectare, with a crop of 700-800 gams of grapes per vine, ensuring high quality fruit.

AVERAGE VINE AGE: 30 years.

HARVEST PERIOD: when the grapes reach optimal phenolic and physical ripeness, they are picked by hand into small boxes.

VINIFICATION: the clusters are carefully de-stemmed, leaving the berries intact. Fermentation is in stainless steel tanks and temperatures range between 26-28°C, followed by maceration on the skins for two weeks. The wine then goes into French oak barrels for the malolactic fermentation and rests on the fine lees for a minimum of 20 months, with periodic *bâtonnage*.

ALCOHOL: 14% by vol.

BOTTING: in June 2025.

TASTING NOTES: dense ruby red. On the nose, intense notes of blueberry and black cherry emerge among the fruits and, among the flowers, delicate hints of wisteria and African lily. The bouquet then evolves into crisp balsamic touches of laurel leaf and Mediterranean scrub.

The warm, persuasive sip envelops the palate with hints of plum, pomegranate and lychee, well balanced by a pleasant undercurrent of liquorice and dark chocolate. The finish is long and savory, with well-integrated tannins and the right balance between alcoholic perception and acidity.

FIRST YEAR OF PRODUCTION: 1996.

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



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