

# RONCO CALINO

FRANCIACORTA

## Leant 2021 **ORGANIC**

**CURTEFRANCA BIANCO DOC**



**VINTAGE:** 2021.

**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:** 30 years.

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

**VINIFICATION:** the clusters are chilled, then gently pressed, and the must ferments in stainless steel tanks at 13-14°C. Maturation of the wine, on the fine lees, is solely in steel, with fermentation sediments removed just before bottling.

**ALCOHOL:** 13,5% by vol.

**BOTTLING:** in February 2022.

**TASTING NOTES:** pale straw yellow with greenish highlights. The bouquet opens to notes of fruit—pineapple, apple, peach, apricot—and spring and summer flowers—acacia, honeysuckle, jasmine—, then segues into pungent impressions of pink pepper, saffron, and citrus leaf. The palate is complex and firmly-structured, and the finish long-lingering, beautifully balanced between tangy savouriness and stylish smoothness.

**FIRST YEAR OF PRODUCTION:** 1996.

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



Ronco Calino Società Agricola srl

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