RONCO CALINO

FRANCIACORTA

Brut ORGANIC

FRANCIACORTA DOCG

VINTAGE: Non-vintage.

GRAPES: Chardonnay and Pinot Noir.

ORIGIN: blended lots from the Palazzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, and the Sera vineyard in Torbiato di Adro. The vineyards face north-northwest on hillslopes caressed by breezes coming from the Adamello Park across Lago d'Iseo.

SOILS: deep, pebble-rich morainic soils derived from interaction between the moraine and torrential runoff from the ancient glacier. Less steep areas feature fine-grained, shallow sediment with medium-textured clay-loam soil.

TRAINING METHOD: Simple Guyot.

VINEYARD DENSITY: 8,000 vines per hectare.

AVERAGE VINE AGE: 23 years.

HARVEST PERIOD: in August, with handpicking of the clusters into small boxes.

VINIFICATION: the clusters are chilled, then gently pressed. 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: a minimum of 30 months.

DOSAGE: 4 grams per litre.

POST-DISGORGEMENT AGEING: a minimum of 6 months.

ALCOHOL: 12,5% by vol.

TASTING NOTES: pale straw yellow with greenish highlights, and a delicate, long-lingering bead. Generous, fragrant nose, with scents of renette apple, Decana pear, red fruits – redcurrants and strawberries – and citrus blossom, which interweave with a subtle spicy note of liquorice.
The palate, vertical and balanced, combines the acid vein with the solid structure and the long finish.

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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