

Riserva “Centoventi” 2011

FRANCIACORTA EXTRA BRUT



VINTAGE: 2011.

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 hillslope with medium inclination.

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.

TRAINING SYSTEM: Simple Guyot.

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

AVERAGE VINE AGE: 28 years.

HARVEST PERIOD: second third of August, with manual picking of the clusters into small boxes.

VINIFICATION: the entire clusters are chilled, then gently pressed to extract the free-run must, which then ferments in steel tanks at 13-14°C. Part of the Chardonnay ferments in French oak barrels. Each vineyard parcel is vinified separately in order to preserve its individual qualities.

TIRAGE: in May following the harvest.

SUR LIE MATURATION: 120 months.

DOSAGE: 4 grams per litre.

POST-DISGORGEMENT AGEING: at least 12 months.

ALCOHOL: 13% by vol.

TASTING NOTES: straw yellow with greenish highlights. Very lengthy, refined mousse and bead. Of great freshness and elegance, the nose alternates notes of citrus and Williams pear with delicate floral hints of orange blossom. The bouquet evokes balsamic sensations of basil and eucalyptus, fading into toasted hazelnut and small pastry. The palate offers a crisp sip, supported by a pleasant salinity and a long finish.

VINTAGES PRODUCED: 1999-2001-2004-2007-2009-2010.

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

