

RONCO CALINO

FRANCIACORTA

Rosé Radijan **ORGANIC** FRANCIACORTA BRUT



VINTAGE: Non-vintage.

GRAPES: 100% Pinot Noir.

ORIGIN: marriage of the Palazzo, Anfiteatro, and Cima Caprioli estate vineyards in the village of Calino in Cazzago San Martino, where well-drained soils and vineyard exposure to cool conditions are the perfect habitat for Pinot Noir to flourish.

SOILS: the structural backbone of medium-textured soil melds together with the organic material in the Palazzo vineyard to create the ideal synthesis of well-drained soils and the more solid hillslopes of the various parcels.

TRAINING SYSTEM: Simple Guyot.

VINEYARD DENSITY: 8,000 vines per hectare.

AVERAGE VINE AGE: 20 years.

VINEYARD YIELD: 95 quintals of grapes per hectare.

YIELD IN MUST: 50%, equal to 42.5 hectolitres per hectare.

HARVEST PERIOD: first and second third of 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. 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: 5 grams per litre.

POST-DISGORGEMENT AGEING: 6 months.

TASTING NOTES: a pale-copper-tinged pink, with pin-point bubbles creating upwards-spiralling, delicate chains. The nose presents fragrant wild red and orange fruit—raspberry, cranberry, winter cherry, cornel, and sour cherry and heritage apples, flanked by citrusy notes of kumquat and balsam hints of juniper and elderberry. Dry, clean, and lengthy in the mouth, with a superb structure bolstered by an impressive minerality.

FIRST YEAR OF PRODUCTION: 2004.



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