

RONCO CALINO

FRANCIACORTA

Satèn ORGANIC FRANCIACORTA BRUT



VINTAGE: Non-vintage.

GRAPES: 100% Chardonnay.

ORIGIN: a distinctive expression of the Palazzo, Cima Caprioli, and Sottobosco estate vineyards in the village of Calino in Cazzago San Martino, which face northwest-northeast, ensuring crisp acidities and refined aromatics.

SOILS: well-drained morainic soils whose profiles were sculpted by the ancient water flows that created much of Franciacorta. Medium textured, fertile soils with abundant organic content also contain a sandier component.

TRAINING SYSTEM: Simple Guyot.

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

AVERAGE VINE AGE: 25 years.

VINEYARD YIELD: 95 quintals of grapes per hectare.

YIELD IN MUST: 60%, equal to 57 hectolitres per hectare.

HARVEST PERIOD: first and second third of August, with hand-picking 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 20% 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 36 months.

DOSAGE: 4 grams per litre.

POST-DISGORGEMENT AGEING: a minimum of 3 months.

TASTING NOTES: pale straw yellow with light green highlights, and a lengthy, very delicate mousse. The elegant bouquet releases impressions of white flowers (jasmine, citrus flowers, magnolia, and honeysuckle), alongside just-ripe fruit, pineapple, summer pear, green apple, and vineyard peach, with a subtle spicy vein of coriander, pink pepper, and Genoa pandolce melding into almond. Enfolded and full-flavoured on the palate, with a crisp acidity that perfectly complements the overall delicacy of the wine.

FIRST YEAR OF PRODUCTION: 1996.



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