

RONCO CALINO

Rosé Radijan

FRANCIACORTA BRUT



Production area:	Calino, suburb of Cazzago San Martino, from vineyards Palazzo facing North-East, Cima Caprioli facing South-East and Anfiteatro situated on a West, South-West facing slope.
Grape variety:	Pinot noir 100% from Champagne and Burgundy clones.
Vine training:	guyot and spurred cordon, approximately 8.000 vines per hectare.
Harvest:	by hand, in boxes, with manual selection of clusters before pressing. It occurs during the first week of September.
Yield:	45 hl of wine per hectare.
Vinification:	soft pressing of the entire clusters after a short maceration in press. First fermentation takes place in thermo-conditioned stainless steel tanks at a temperature of 15-16 °C. A small percentage ferments in aged French oak barrels.
Cuvée:	blend of three Pinot noir base wines.
Secondary fermentation:	obtained using the Franciacorta method in the underground cellar. Ageing period of at least thirty-six months on the lees before disgorging.
Colour:	pale pink varietal copper.
Perlage:	very close and small bubbles that create a continuous and very fine perlage with very delicate and persistent froth.
Bouquet:	aroma of slightly unripe small red and black berries (raspberry, cranberry, blackberry, sour black cherry, strawberry), of Abbondanza apple and of elderberry, with delicate hints of spices (white and pink pepper) and citrus notes, especially citrus peel, mango, wild rose jam and a light balsamic aroma of resin and juniper, of fresh almond and nut.
Flavour:	dry and persistent with a fine structure, a well-balanced acidity and a pleasant minerality. The aftertaste intensifies the perception of apple and red fruit giving a pleasant nuance of fresh almond.