

RONCO CALINO

Lèant 2015

CURTEFRANCA BIANCO



Production area:	Cazzago San Martino, suburb of Calino, from vineyard Sottobosco situated on an East and North-East facing slope.
Grape variety:	Chardonnay of Burgundy clones.
Vine training:	guyot with approximately 6.000 vines per hectare.
Harvest:	by hand, in plastic boxes, with manual selection of clusters before the pressing which occurs in the first week of September.
Yield:	40 hl of wine per hectare.
Vinification:	soft pressing after a brief maceration and fermentation in thermo-conditioned stainless steel tanks at a temperature of 18-20°C. Maturation takes place in stainless steel tanks in contact with the yeasts which are separated just before the bottling.
Bottling:	during the month of February 2016.
Colour:	pale straw yellow.
Bouquet:	pleasant olfactory opening of slightly ripe fruit which reminds pineapple, yellow apple and pear, with white floral notes (acacia blossom, Southern magnolia and jasmine), and which reveals complex tones of small fruits (gooseberry, white currant and unripe sour black cherry) and hints of vanilla, spices (coriander, pink and white pepper) and lightly citric with a soft overtone of lime/orange leaf.
Flavour:	elegant, full-bodied and rich, with a well-balanced acidic tone. Long and persistent finish overwhelmed by a good balance between a pleasant tanginess and a delicate softness. The aftertaste offers fruity notes (pineapple, yellow peach, apricot and white currant) with a mellow honey/citric scent of light vanilla and exotic spices notes.