

RONCO CALINO

FRANCIACORTA

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Selections



RONCO CALINO

The hidden oasis in Franciacorta

Ronco Calino, a monocru of 10 hectares, so well-tended that it seems another Eden. Here you can decompress and take your time, as we have been doing for over 20 years at crafting our Franciacortas.

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The hidden oasis in Franciacorta

Ronco Calino, a place of refuge apart, where the sounds and colours of Nature hold sway, where time seems to slow, and where painstaking attention and the ability to wait are the essential conditions that create Franciacortas with authentic, complex personalities, vibrant and luminous as the special place where they take shape.

Travel the road from Rovato, the gastronomic capital of Franciacorta, continue through the morainic amphitheatre, which is Brescia's most renowned viticultural area, to finally arrive at the expanse of Lago d'Iseo.

At the road sign for the village of Calino, turn off slightly and enter the narrow road in ascent and you have suddenly left behind the most lively - at times chaotic - Franciacorta, to immerse yourself in another dimension, where the sounds of nature reign.

You will notice that the ascent levels off in a bit, then the road descends into a small but extraordinary valley carpeted in vineyards. The first thing you will see is a sign of welcome that invites you to stop and admire the view.

You have arrived at Ronco Calino, a monocru of 10 hectares, so well-tended that it seems another Eden. Here you can decompress and take your time, as we have been doing for over 20 years at crafting our Franciacortas. Time that we enrich with obsessive attention in all the steps that go to compose the extraordinary process of Italy's first in-bottle secondary fermentations. A place so special that it merits equally special wines. This is the reason why we work so hard every day, with such enthusiasm, on behalf of this spot.

The "place where one's heart rests" exists, and for Paolo Radici, wine-passionate industrialist, inspiration struck as he visited the magnificent residence, in a state of abandonment, of Arturo Benedetti Michelangeli, brilliant pianist of the 20th century. Ten hectares of vineyard surround the mansion, the vines lying in an extraordinary valley. Here rose the winery in the 21st century, an elegant winemaking complex amidst the vines.



Slices of History

The home of the pianist Arturo Benedetti Michelangeli dominates the valley. This musician-genius of Brescia was a very sensitive, retiring person, and he was so overcome by the beauty of the site that he chose it as his place of refuge.

In 1996, the Virtuoso's retreat found another illustrious resident, Paolo Radici. The Bergamo industrialist was looking for an out-of-the-way home, but one close to his civic work, and he was immediately fascinated with this residence. The hill was surrounded by an extensive vineyard, whose sight re-awakened his youthful dream of making wine for himself and his friends. In 1999, Radici began construction of the winemaking facility at the foot of the hill.

Team

Today, his friends are an ever-increasing club of wine aficionados, the fruit of his untiring efforts in the vineyard and winecellar, and of the enthusiastic dedication of his wife, Lara Imberti Radici, who joined the project Ronco Calino in 2002 and immediately fell in love, becoming the first ambassador of the brand and the soul of the ideas that liven it up. Lara enjoys the assistance of impressive figures: winemaker Leonardo Valenti and agronomist Pierluigi Donna. They work in close collaboration with the Ronco Calino team: Anna Zanardini, Silvia Ghilardi, Serena Bonomi, Graziano Buffoli, Daniele Martinelli, and Paolo Seriola, a working group that, with an average age of under 30, embodies the spirit of today's Franciacorta: lively, ambitious, passionately committed.

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Terroir

One word, three worlds

Ronco Calino is a wine producer that enjoys good fortune: it lies in one of the most felicitous sites in a growing area already renowned for high quality, Franciacorta. A winegrowing treasure going as far back as the ancient Lombards, a land won from the surrounding waters, the cradle of the most beloved bottle-refermented wine, Franciacorta. But to render Franciacorta truly unique, its producers gave themselves the mission of a rigorous production code, outdoing themselves in the creation of the Franciacorta method.

Say Franciacorta, and one's mind races to visions that range from bucolic to glamour. Franciacorta unites in one term a diversity of worlds: **a growing area, a wine, a method.**

A growing area: 3,000 hectares planted to Chardonnay, Pinot Blanc, Pinot Noir, and a handful of hectares of the ancient native grape Erbatat, of which Ronco Calino is a dedicated grower.

Franciacorta, whether because of its felicitous combination of soils and climate, or thanks to its laborious ancient monks, has been a highly-respected winegrowing area since the 6th century and the Lombard settlements. An epochal change occurred in 1961, with the production of the first sparkling wine made by secondary fermentation. Then, in 1967 Franciacorta wine won DOC status, followed by the formation of the Consorzio per la Tutela del Franciacorta (Consortium for the Protection of Franciacorta) in 1990, and in 1995 the granting of D.O.C.G. status, as Italy's only dry sparkling wine.

In just a little more than half a century, this vibrant, elegant elixir has succeeded in enchanting both old and new wine-lovers, critics indigenous and not, and ever more demanding wine-sector professionals. In addition to the exceptional-quality growing area, the reason for this success has been the ability of wine producers to impose on themselves significant production regulations, the world's most rigorous for sparkling wine. They work together in a blend of passions, which is far more than the motto of the Consorzio: it is our everyday reality.

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Organic within reach

Our thirteen hectares of vineyard enjoy a diverse terroir, which heightens the complexity of the wines, and an ideal exposure of the vine-rows, which face north and welcome the breezes from Lago d'Iseo. The result is fully-ripe grapes that yield fresh, crisp musts and long-lived wines. With these felicitous conditions, organic viticulture is a natural choice, and the greater efforts it requires are amply recompensed by the awareness of our positive impact on our local area.

Ronco Calino's 13 hectares of vineyards have been certified organic since the 2016 harvest.

Since the geologic makeup of the valley is quite diverse, vineyard planting was preceded by a meticulous zonation study, undertaken by the SATA agronomic team. The physiologic-chemical research into the soils was complemented by sensory analysis as well. The zonation study identified six crus, and for each of them the experts created site-specific vineyard management approaches. Each of the parcels - Anfiteatro Nord-Ovest, Anfiteatro Sud-Ovest, Cima Caprioli, Sottobosco, Palazzo and Pozzo - is a unique micro-zone, and the priority of our agronomists is to understand the character and answer the needs of each. For this reason, the vineyard operations calendar changes every year, for each vineyard parcel.

Their north-facing exposure favours regular vine growth and crisp acidities in the clusters through the season. The vines average over 18 years of age and those dedicated to Franciacorta production are trained to the Guyot system, while the vines that yield fruit for the still wines are trained to the spurred cordon.

An interesting fact is that, in addition to Chardonnay, Erbatmat, and the grape varieties that go to make the red wines, a full 25% of the vineyards is planted to Pinot Noir, compared to the denomination average of 15%. This high percentage reflects our desire to create well-structured, age-worthy wines, with complex, multi-layered personalities. [Read more ...](#)

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COLLECTION

The Franciacortas

The painstaking efforts of the winemaker, prepared for by dedicated vineyard work, make every bottle with the Ronco Calino name an expression of freshness, complexity, and crisp fine taste. A profusion of fragrances - elegant, clean, always distinctive - announces a palate that is lively, full-volumed, long-lingering.

Such are our Franciacortas, even in limited releases, as well as our still wines.

Our concept of Franciacorta is a select portfolio created for the most demanding and adventuresome palates. Our iconic Brut, and uncompromising Nature, our Satèn, with its tactile weight, the pure pleasure of our full-bodied Millesimato, and the intriguing Rosé Radijan: Ronco Calino Franciacortas inspire, suggest, accompany through life.

And spark love, always.

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Brut ORGANIC FRANCIACORTA

The very quintessence of the Ronco Calino philosophy. Its moderate dosage heightens the delicate aromas classic to Chardonnay (80%) and the nervy grip of Pinot Noir (20%). Versatile and vibrant, it is the ideal partner to every dish.

A minimum of 30 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)

DESCRIPTION

VINTAGE: Non-vintage.

GRAPES: 80% Chardonnay and 20% Pinot Noir.

ORIGIN: blended lots from the Palazzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, and the Sera vineyard in Torbiato di Adro. The vineyards face north-northwest on hillslopes caressed by breezes coming from the Adamello Park across Lago d'Isèo.

SOILS: deep, pebble-rich morainic soils derived from interaction between the moraine and torrential runoff from the ancient glacier. Less steep areas feature fine-grained, shallow sediment with medium-textured clay-loam soil.

TRAINING METHOD: 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: 60%, equal to 57 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, 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 30 months. **DOSAGE:** 2 grams per litre.

POST-DISGORGEMENT AGEING: a minimum of 6 months.

TASTING NOTES: pale straw yellow with greenish highlights, and a delicate, long-lingering bead. Generous, fragrant nose, with scents of slightly green fruit—pineapple, winter White Calvilla apple, Decana del Comizio pear—, citrus blossom and acacia, which interweave with a subtle balsamic note of Greek basil and biscuit that segue into smooth vanilla. The palate, vertical and balanced, combines the acid vein with the solid structure and the long finish.

FIRST YEAR OF PRODUCTION: 1996

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Satèn ORGANIC FRANCIACORTA BRUT

Far more than just a Franciacorta, Satèn is a timeless harmony of spring wildflower blossoms and delicately green fruit, a monovarietal Chardonnay whose refined effervescence is crystalline, creamy, and utterly seductive.

A minimum of 30 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)



DESCRIPTION

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 northwestnortheast, 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: 18 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 30% 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 30 months.

DOSAGE: 5 grams per litre.

POST-DISGORGEMENT AGEING: 6 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 justripe fruit, pineapple, summer pear, green apple, and vineyard peach, with a subtle spicy vein of coriander, pink pepper, and Genoa pandolce melding into almond. Enfoldng and full-flavoured on the palate, with a crisp acidity that perfectly complements the overall delicacy of the wine.

FIRST YEAR OF PRODUCTION: 1996

RONCO CALINO

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Rosé Radijan ORGANIC

FRANCIACORTA BRUT

Its name an homage to our founder's father, Gianni Radici, this all-Pinot Noir Franciacorta with a very limited dosage is a challenge to circumscribe and define: a quicksilver creature of the forest that eludes capture.

A minimum of 36 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)



DESCRIPTION

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 northwestnortheast, 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: 18 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 30% 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 30 months.

DOSAGE: 5 grams per litre.

POST-DISGORGEMENT AGEING: 6 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 justripe fruit, pineapple, summer pear, green apple, and vineyard peach, with a subtle spicy vein of coriander, pink pepper, and Genoa pandolce melding into almond. Enfolding 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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Vintage 2014

FRANCIACORTA BRUT

Those who have fallen in love with our Brut will find its natural evolution in this vintage-dated Millesimato. 60% Chardonnay and 40% Pinot Noir combine to showcase complexity and near-endless aromatic length.

A minimum of 60 months' maturation sur lie.

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DESCRIPTION

VINTAGE: 2014.

GRAPES: 60% Chardonnay and 40% 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, medium-steep hill.

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.

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: 30%, equal to 28,5 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 to extract the free-run juice. The must ferments in stainless steel tanks at 13-14°C, and 50% 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 60 months.

DOSAGE: < 1 gram per litre.

POST-DISGORGEMENT AGEING: 12 months.

TASTING NOTES: straw yellow with light green highlights in appearance, and very delicate, lengthy mousse and bead. The bouquet is elegant and captivating, boasting impressions of pineapple, Annurca apple, cranberry and redcurrant and floral notes of acacia, lime, and jasmine, later developing pan brioche with hints of orange zest. Firmly structured and with a crisp acidity, it progresses to a clean, dry, full-flavoured finish.

FIRST YEAR OF PRODUCTION: 1996.

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Nature 2016 ORGANIC

FRANCIACORTA BRUT NATURE

70% Chardonnay encounters 30% Pinot Noir in a duet that is both luscious, precise, and clean-edged. This vintage-dated Franciacorta, devoid of the usual syruped dosage, is styled for courageous palates.

A minimum of 40 months' maturation sur lie.

[Technical Sheet](#)

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DESCRIPTION

VINTAGE: 2016.

GRAPES: 70% Chardonnay and 30% Pinot Noir.

ORIGIN: combination of Pozzo, Palazzo, and Sottobosco estate vineyards in the village of Calino in Cazzago San Martino, oriented northwest-northeast.

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 refinement and aromatics.

TRAINING SYSTEM: Simple Guyot.

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

AVERAGE VINE AGE: 28 years.

VINEYARD YIELD: 95 quintals of grapes per hectare.

YIELD IN MUST: 40%, equal to 38 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 to extract the free-run juice. The must ferments in stainless steel tanks at 13-14°C, and 35% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is fermented separately, to preserve its individuality.

TIRAGE: in May following harvest.

SUR LIE MATURATION: a minimum of 40 months.

DOSAGE: 0 grams per litre.

POST-DISGORGING AGEING: 12 months.

TASTING NOTES: pale straw yellow with subtle greenish highlights, displaying an elegant, lengthy mousse and bead. It boasts a stylish, aromatic complex, with rich notes of fruit—pineapple, late-ripening pear, Fuji apple and grapefruit; floral impressions of hawthorn, acacia, and orange blossom and citrus honey. Balsamic and slightly peppery, it recalls eucalyptus leaf and caramel. The palate shows superb, fleshy weight, yet with a crisp, vibrant acidity, progressing to a dry, clean-edged finish marked with a tangy savouriness.

FIRST YEAR OF PRODUCTION: 2007.

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COLLECTION

The Wines

Still wines are just as important today to Ronco Calino, embodying the ancient heritage of Franciacorta. Our Curtefrancas, Leant and Ponent, noble products of organic viticulture, are eagerly sought-after by their many aficionados, while L'Arturo Pinot Noir is a fitting tribute to the unique style of virtuoso Benedetti Michelangeli, unforgettable inhabitant of this corner of Franciacorta.

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Leant 2019 ORGANIC CURTEFRANCA BIANCO

Leant, as in the Rising of the Sun: the first Ronco Calino Chardonnay vineyards illuminated by the morning orb become a vinous hymn to Spring. Citrus-infused and brimming with fruit, it is satisfied with steel and rests there six months sur lie.

Organically grown since 2016.

[Technical Sheet](#)



DESCRIPTION

VINTAGE: 2019.

GRAPES: Chardonnay 100%.

ORIGIN: the Sottobosco estate vineyard in the village of Calino in Cazzago San Martino, which lies on hillslopes facing east-northeast, in the streambed of an ancient glacier discharge torrent, which, as the glacier retreated, formed the Franciacorta amphitheatre.

SOILS: well-drained morainic soils shaped by ancient water flows, with insets of finer-grained, sandy components into the overall fertile, medium-textured context.

TRAINING SYSTEM: Simple Guyot.

VINEYARD DENSITY: 6,000 vines per hectare.

AVERAGE VINE AGE: 28 years.

VINEYARD YIELD: 95 quintals of grapes per hectare.

YIELD IN MUST: modest production of 20 hectolitres.

HARVEST PERIOD: first third of September, with handpicking of the clusters in small boxes.

VINIFICATION: the clusters are chilled, then gently pressed, and the must ferments in stainless steel tanks at 13-14°C. Maturation of the wine, on the fine lees, is solely in steel, with fermentation sediments removed just before bottling.

BOTTLING: in April 2020.

TASTING NOTES: pale straw yellow with greenish highlights. The bouquet opens to notes of fruit—pineapple, apple, peach, apricot—and spring and summer flowers—acacia, honeysuckle, jasmine—, then segues into pungent impressions of pink pepper, saffron, and citrus leaf. The palate is complex and firmly-structured, and the finish longlingering, beautifully balanced between tangy savouriness and stylish smoothness.

FIRST YEAR OF PRODUCTION: 1996

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Ponèt 2018 ORGANIC CURTEFRANCA ROSSO

Ponèt, a blend of Cabernet Franc, Cabernet Sauvignon, and Merlot from the most west-facing of the Ronco Calino vineyards.

Contemporary in key, it is a crisp, dry, elegant, and superbly balanced red. Organically grown since 2016, the wine spends 24 months in small oak.

[Technical Sheet](#)



DESCRIPTION

VINTAGE: 2018.

GRAPES: Cabernet Franc, Cabernet Sauvignon and Merlot.

ORIGIN: from the Anfiteatro estate vineyard in the village of Calino in Cazzago San Martino, on hillslopes facing southwest.

SOILS: steep, well-drained, clay-loam soils of fluvio-glacial origin.

TRAINING SYSTEM: Spurred cordon.

VINEYARD DENSITY: 7,000 vines per hectare, with a crop of 700-800 gams of grapes per vine, ensuring high quality fruit.

AVERAGE VINE AGE: 23 years.

VINEYARD YIELD: 80 quintals of grapes per hectare.

YIELD IN MUST: a modest production of 25 hectolitres, the result of careful vineyard practices and manual clusterthinning.

HARVEST PERIOD: when the grapes reach optimal phenolic and physical ripeness, they are picked by hand into small boxes.

VINIFICATION: the clusters are carefully de-stemmed, leaving 30-40% of the berries intact. Fermentation is in stainless steel tanks and temperatures range between 26-28°C, followed by maceration on the skins for two weeks.

The wine then goes into French oak barrels for the malolactic fermentation and rests on the fine lees for a minimum of 24 months, with periodic bâtonnage.

BOTTING: in September 2020.

TASTING NOTES: dark ruby red. Dark red fruit—morello cherry, wild blackberry, blackthorn, elderflower—leads off the bouquet, along with appealing hints of ripe wild strawberry, syrugged griotte cherry, and dried raspberry. Floral impressions include carnation, violet, and red rose petals, flanked by spicy essences of antique wood, sandalwood, black liquorice, and vanilla pod. The palate is elegant and enfolding, showing well-integrated, fine-grained tannins and a judicious equilibrium between alcoholic warmth, acidity, and a luscious roundedness.

FIRST YEAR OF PRODUCTION: 1996.

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L'Arturo 2015

PINOT NOIR OF THE SEBINO

Since it vaunts the name of Maestro Benedetti Michelangeli, it can be no less than absolute: uncompromising yet approachable, challenging yet accommodating, a stunning mosaic of contrasts created with Pinot Noir that rests 24 months in small oak.

[Technical Sheet](#)



DESCRIPTION

VINTAGE: 2015.

GRAPES: 100% Pinot Noir.

ORIGIN: the Anfiteatro estate vineyard in the village of Calino in Cazzago San Martino, lying on a steep hill facing west-northwest.

SOILS: deep morainic soils with abundant pebble admixture and strata of moraine and stream deposits.

TRAINING SYSTEM: Simple Guyot.

VINEYARD DENSITY: 8,000 vines per hectare.

AVERAGE VINE AGE: 23 years.

VINEYARD YIELD: 80 quintals of grapes per hectare.

YIELD IN MUST: a modest production of 20 hectolitres, the result of careful vineyard practices and manual clusterthinning.

HARVEST PERIOD: second third of September. The clusters are visually selected for quality and picked into small boxes.

VINIFICATION: the clusters are carefully de-stemmed, leaving 30-40% of the berries intact. Fermentation is in stainless steel tanks and temperatures range between 24-26°C, followed by maceration on the skins for three weeks. The wine then goes into French oak barrels for the malolactic fermentation and rests on the fine lees for a minimum of 24 months, with periodic bâtonnage.

BOTTLING: in June 2017. The wine then rests in the bottle for a minimum of six months.

TASTING NOTES: deep ruby red. The bouquet, rich and stylish, boasts red and dark fruit—sour cherry, blueberry, redcurrant, raspberry, mulberry—and cherry preserves, with hints of dogwood, candied orange zest, and liquorice root. The palate is crisp and full-bodied, with a delicate vein of acidity that drives its lengthy progression. The tannins are perceptible but silky and fine-grained, and well-integrated.

FIRST YEAR OF PRODUCTION: 1996.

RONCO CALINO

FRANCIACORTA

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CELLARS

Beauty and efficiency

Paolo Radici wanted his winecellars to be hidden amidst the vineyards, perfectly integrated into the extraordinarily beautiful countryside suspended above the villages of Adro, Erbusco, and Cazzago San Martino. From the elegant rooms dedicated to hospitality, one descends into the underground cellar, where technology predominates, with chillers, presses, vats, and small barrels. Every detail in the winecellar is designed to assist the winemaker in his art.

PROCEDURES

Precision and patience

The hand-picked clusters are immediately chilled, so that their aromas remain fresh, crisp, long-lasting. A gentle pressing precedes fermentation in small steel tanks and oak barrels.

After bottling in the spring, the long wait begins: the Franciacortas of Ronco Calino rest on the lees at least one year longer than required by the Franciacorta Production Code. The dosage contains little, if any, sugar, so that the wine true personality can emerge, satisfying even the most demanding palates.

The grape clusters are pressed at 12°C, and the musts that will become Franciacorta ferment at 14°C; the precise temperatures are crucial at these stages, since in passing from 14 to just 18°C, 70% of the aromatic component of the wine would be lost. Ronco Calino performs micro-fermentations, in order to showcase the unique personality of each individual cru. Winemaker Valenti avoids malolactic fermentations; instead, the musts of Chardonnay ferment and age in oak barrels, with weekly bâtonnage: a procedure that heightens the complexity of the base wines.

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NV RONCO CALINO FRANCIACORTA BRUT – 90 PTS – ERP.COM from eRobertParker.com #Interim – September 2015

The NV Franciacorta Brut is a standard 80-20 blend of Chardonnay and Pinot Noir. This is a crisp and luminous expression with a clean and direct delivery of crisp fruit, citrus and green apple. This approach is solid and refreshing.

In the mouth, this sparkler offers silky perlage and an evident point of bright acidity. This wine is best for near-term consumption.

Monica Larner



2009 RONCO CALINO FRANCIACORTA BRUT NATURE – 91 PTS – ERP.COM from eRobertParker.com #Interim – September 2015

The NV Franciacorta Brut is a standard 80-20 blend of Chardonnay and Pinot Noir. This is a crisp and luminous expression with a clean and direct delivery of crisp fruit, citrus and green apple. This approach is solid and refreshing. In the mouth, this sparkler offers silky perlage and an evident point of bright acidity. This wine is best for near-term consumption.

Monica Larner



from blog.forbestravelguide.com

Italy's answer to champagne is franciacorta, the country's best-kept wine secret. Franciacorta — a name that refers to the territory, the production method and the vino — is a small bucolic wine region whose sloping hills overlook the shores of Lake Iseo. Sitting an hour east of Milan, it's a popular wine-tasting getaway for Italians, but the destination hasn't yet caught on in the United States.

"If people want a champagne alternative, franciacorta has the same great taste," Zisovski says. "The way they differ is the area they come from in world. Champagne is known for its chalky freshness and angular sharpness. Franciacorta wines tend to be creamier and moussey. They have a roundness."

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KNOW A LITTLE MORE ABOUT US !

CMK Selections Inc, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

CMK Selections Inc.

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THANK YOU !
