

Competition 2015

Producer: *Ronco Calino*

Author: *International Sparkling Awards—Milan*



Silver

**Franciacorta Ronco Calino
DOCG Brut N.V**



Bronze

**Franciacorta Ronco Calino
DOCG Rose N.V**



Silver

**Franciacorta Ronco Calino
DOCG Brut 2008**



Gold

**Franciacorta Ronco Calino
DOCG Brut Nature 2009**

Tasting review 2015

Product: *Ronco Calino*

Author: *Robert Parker (eRobertParker.com)*



The Wine Advocate Tasting History



NV Ronco Calino Franciacorta Brut

A Proprietary Blend Dry White Sparkling wine from Italy, Franciacorta, Lombardy, Italy

Buy It Online

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #Interim - September 2015 Sep 2015	Monica Lamer	90	Drink: 2015 - 2019	\$28-\$30 (30)

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.

The Wine Advocate Tasting History



2009 Ronco Calino Franciacorta Brut Nature

A Proprietary Blend Dry White Sparkling wine from Italy, Franciacorta, Lombardy, Italy



Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #Interim - September 2015 Sep 2015	Monica Lamer	91	Drink: 2015 - 2022	(40)

Boasting a bright and glowing appearance, the 2009 Franciacorta Brut Nature shows crisp lines and tonic firmness that is presented thanks to the intact and sharp nature of the wine's effervescence. This Franciacorta (a blend of 80% Chardonnay and 20% Pinot Noir) reveals a very clean and delineated nature that gives it immediate appeal and an enduring sense of elegance. Lemon zest, white peach, dried sage and white peppercorn are some of the distinct aromas that emerge from the bouquet.

Tasting review 2014

Product: *Ronco Calino*

Author: *Robert Parker (eRobertParker.com)*



Franciacorta Brut – pts 90



The non-vintage Franciacorta Brut is a very ripe expression with loads of yellow fruit and apricot that add immediate lift and intensity.

The mouth feel is broad and thick with loads of deep texture and creamy intensity on the finish.

This elegant Franciacorta Brut (80-20 Chardonnay and Pinot Nero) delivers a soft and expansive interpretation of this premium Italian sparkling wine territory. Drink: 2014-2018.

Franciacorta Brut Nature – pts 91



The 2008 Franciacorta Brut Nature is 70% Chardonnay and 30% Pinot Nero.

This is a beautifully shaped and opulent expression that bursts forth with nectarine and fragrant yellow flower. Yeasty touches of baked bread and brioche add intensity and persistency.

The finish is laced with tight mineral dryness and a sharp touch of citric zest. This is a sparkler with loads of personality. Drink: 2014-2018.

Franciacorta Radijan Brut Rosé – pts 91



The non-vintage Franciacorta Radijan Brut Rosé is a mature and creamy rose sparkler that exhibits an amber-pink colour and pretty orange highlights.

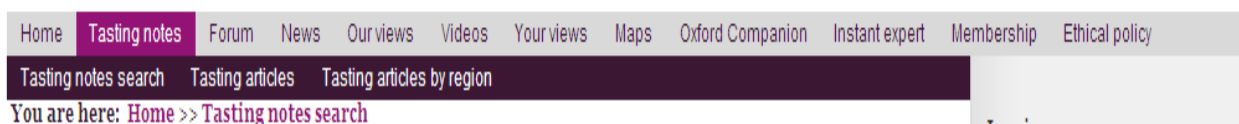
The wine carries its aromatic weight with grace: ripe peach, melon and baked bread are framed by chalk and finely chiselled lines. A spot of exotic spice or nutmeg colours the fresh, delicately foaming finale. This bottle was disgorged in April 2013. Drink: 2014-2018.

Wine reviews

Tasting reviews 2013

Product: *Ronco Calino*

Author: *Jancis Robinson (UK)*



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Ronco Calino NV Franciacorta

26 Aug 2013 09:14 by WS

80% Chardonnay, 20% Pinot Noir. 24 months on the lees. Opulent, sweet and yet a little locked up. Lip smacking, focused lemon fruit with a lasting CO2 prickle. Very complete and delicious. (WS)
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Date tasted	16 Aug 2013
Producer	Ronco Calino
Appellation	Franciacorta
Vintage	NV
Region	Lombardia
Country	Italy
Score	17+
Colour	White
Alcohol	13%
When to drink	2013 to 2018
Published	26 Aug 2013
Reviewer	WS



Ronco Calino, Satén NV Franciacorta

26 Aug 2013 09:14 by WS

100% Chardonnay, 24 months on the lees. At first reductive. Spicy lemon fruit. High pitched, almost tart lemon palate with a very fresh and almost chewy lemon curd finish. Perhaps not the finest but very appetising! (WS)
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Author: **Corriere Della Sera (Italy)**



BRUT NATURE 2008
Voted 5th out of all Franciacorta wines but also the youngest



Tasting reviews 2013

Product: *Ronco Calino*

Author: *The independent Wine Review (UK)*

IWR

The Independent Wine Review

Saturday, 20 July 2013

RONCO CALINO

Despite the fact that textile tycoon Paolo Radici only purchased the Ronco Calino winery in 1996 he has already been able to build quite a reputation for himself within Franciacorta. Initially intending to simply produce a “good family wine” he claims that his passion then “got the better of him”! Significant investment followed and five different expressions of Franciacorta are now produced.

Ronco Calino Franciacorta Brut Millesimato (2009)

Intended to be a “rich and seductive” Franciacorta, this 2009 Ronco Calino Brut is a blend of primarily Chardonnay with 30% Pinot Noir also included and in order to generate richness, fermentation of the still “base” wine was done half in oak and half in steel barrels. Following the secondary fermentation in bottle, 36 months of “sur lie” maturation was then utilised to add even greater depth.

A straw yellow colour in the glass, this 2009 Ronco Calino Brut offers a well developed nose of ripe stone fruit and biscuity autolytic notes derived from the extended maturation in bottle. Citrus fruit flavours become more prominent on the palate with a note of vanilla and the finesse of this Franciacorta's mousse combining particularly well. **88 points.**



Ronco Calino Franciacorta “Saten” (2009)

Paolo Radici vinifies his “Saten” with the aim of emphasising the elegance that can be realised by producing a Blanc de Blancs style of Franciacorta with the lower bottling pressure required by law. Consequently, this 100% Chardonnay was fermented 70% in stainless steel tanks and 30% in oak barrels (to emphasise pure fruit over an oaky richness) and then matured for two years on the lees of the secondary fermentation.

Offering quite pure fruit aromas on the nose, this 2009 Ronco Calino “Saten” shows notes of pear, apple and pineapple, alongside hints of white flower and a little brioche, before showing that wonderfully silky “Saten” style mousse when tasted. Long and intensely flavoured, this Ronco Calino “Saten” is really quite lean on the palate, with restrained citrus and tropical fruit cues driven along by a degree of minerality and notable acidity. **90 points.**

Tasting review 2013

Product: Cortefusia

Author: Italian National Newspaper “Corriere Della Sera”



Corte Fusia
Recommended as “best new comer”
4th January 2013



Article showcasing the best the Franciacorta has to offer
4th April 2014



Feature in GQ magazine (Italy)
March 2014



ITALIAN FIZZ
LE BOLLICINE ITALIANE

Tasting review 2014

Product: *Nardi Giordano Prosecco D.O.C.G superiore Extra Dry*

Author: VinItaly 2014



Diploma di Gran Menzione Vinaly 2014

*To Valdobbiadene Prosecco D.O.C.G. Superiore
Spumante Extra Dry Millesimato 2013*



Olly Smith
Oct 2014

'Plenteous bubbles and mellow fruitful fun.'