



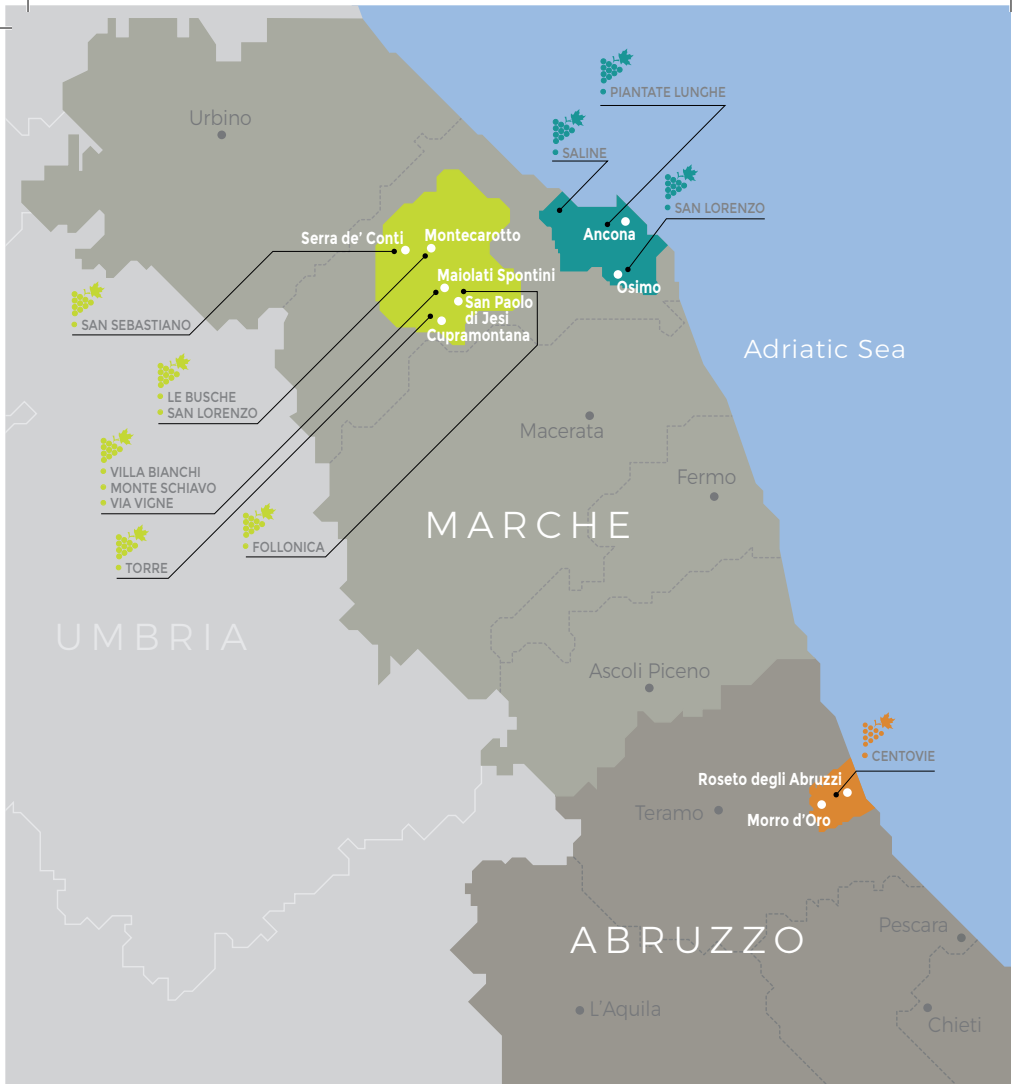
**UMANI RONCHI**

VITICOLTORI IN MARCHE E ABRUZZO

**WINERY  
OF THE YEAR**

**VINI D'ITALIA 2024  
GAMBERO ROSSO**





**CONERO**  
Grape variety: Montepulciano

**VERDICCHIO HILLS**  
Grape variety: Verdicchio

**ABRUZZO**  
Grape variety: Montepulciano & Pecorino

**UMANI RONCHI VINEYARDS**

# WINEMAKERS IN MARCHE AND ABRUZZO

FOR MORE THAN 60 YEARS, OUR AIM HAS BEEN TO DEVELOP  
AND PROMOTE A UNIQUE TERRITORY, CAREFULLY CULTIVATING  
AND INTERPRETING THE MAIN GRAPE VARIETIES  
OF LE MARCHE AND ABRUZZO.



Umani Ronchi got its start in Cupramontana, the heart of the Verdicchio Classico production zone, in the early 1950s. Research of the territory and a willingness to experiment allowed the Bianchi-Bernetti family's small winery to grow and expand its reach.

From Castelli di Jesi to Conero and Abruzzo, Umani Ronchi's 210 hectares host Verdicchio, Montepulciano, Pecorino grapes and other varieties indigenous to the Adriatic Coast. 185 km of rows and 12 vineyards are cultivated with a strict adherence to principles of organic agriculture.



**VECCHIE VIGNE  
HISTORICAL**

VERDICCHIO DEI CASTELLI DI JESI  
DOC CLASSICO SUPERIORE

Historical is Umani Ronchi's tribute to the Verdicchio grape and its ageing potential. Coming from a small and old vineyard plot in the Montecarotto estate, Historical is released after spending 5 years in our cellar.

**Verdicchio 100%**





**VECCHIE VIGNE**

VERDICCHIO DEI CASTELLI  
DI JESI DOC CLASSICO SUPERIORE

From grapes carefully selected from vines planted in the Montecarotto vineyard in the early 1970s, this Verdicchio stands next to the world's best white wines. Lengthy maturation in concrete for a year, is followed by additional aging in the bottle.

**Verdicchio 100%**

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**LE BUSCHE**

MARCHE IGT CHARDONNAY

Elegant, solid and mineral, this Chardonnay comes from one of the oldest family's estate in the Castelli di Jesi area. 6 months of maturation in tonneaux, followed by a further 6 months of aging in the bottle.

**Chardonnay 100%**

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**PLENIO**

CASTELLI DI JESI VERDICCHIO  
DOCG CLASSICO RISERVA

Plenio was born in the '90's with the desire to highlight Verdicchio's superb aging potential, with grapes selected from the Cupramontana vineyard. 40% of the wine matures in large oak barrels and 60% in stainless steel.

**Verdicchio 100%**

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### CASAL DI SERRA

VERDICCHIO DEI CASTELLI DI JESI DOC  
CLASSICO SUPERIORE

One of our most classic wines, the Casal di Serra matures in stainless steel for 5 months. Contact with its own yeasts bestows a unique richness, balance and minerality.

**Verdicchio 100%**

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### VILLA BIANCHI

VERDICCHIO DEI CASTELLI DI JESI  
DOC CLASSICO

Villa Bianchi expresses the typical Verdicchio varietal character: freshness, elegance and a finish with a distinctive hint of almond.

**Verdicchio 100%**

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### MAXIMO

MARCHE BIANCO IGT

Maximo is made with grapes cultivated in the highest part of the Villa Bianchi estate, where a unique micro-climate favors the noble rot (*botrytis cinerea*). The wine matures for over one year in stainless steel.

**Sauvignon Blanc 100%**

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### CAMPO SAN GIORGIO

CONERO RISERVA DOCG

This Riserva is the highest expression of Montepulciano in the Umani Ronchi portfolio, thanks to the character given by the unique Conero coastal territory. 12 months maturation in small wood barrels is followed by a further 12 months in large barrels, and an additional bottle aging.

**Montepulciano 100%**

### PELAGO

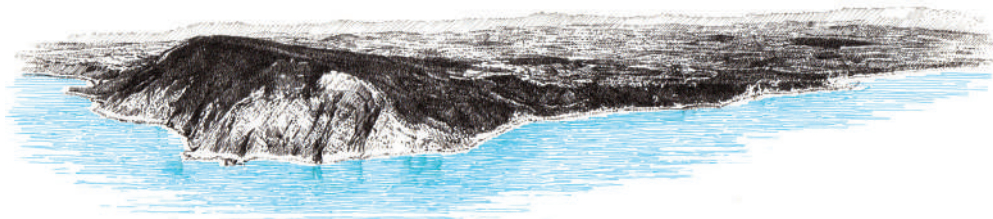
MARCHE ROSSO IGT

A red that made wine history in Le Marche, Pelago stands out for its elegance and intensity. It matures in small wood barrels for 14 months and a further year in the bottle.

**Cabernet Sauvignon 40%, Merlot 10%,  
Montepulciano 50%**



EACH WINE IS THE RESULT OF OVERCOMING UNIQUE CONDITIONS AND CHALLENGES IN LE MARCHE. CONERO, AN EXTREME TERRITORY WHERE THE COASTAL VINEYARDS ARE HEAVILY INFLUENCED BY THE MARINE CLIMATE AND HIGHLY CALCAREOUS SOIL. CASTELLI DI JESI, WHERE VERDICCHIO FINDS ITS PERFECT HABITAT IN THE TERRITORY'S DEEP, CLAYEY SOIL.





**CUMARO**  
CONERO RISERVA DOCG

This historic Conero wine is made with 100% Montepulciano. 12 months maturation in small wood barrels is followed by a further 8 months in the bottle.

**Montepulciano 100%**

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**SAN LORENZO**  
ROSSO CONERO DOC

This monovarietal Montepulciano is made with grapes from the oldest vineyards in Conero.

A soft and elegant wine, it matures for a year in oak and small wood barrels before spending 6 more months in the bottle.

**Montepulciano 100%**

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**SERRANO**  
ROSSO CONERO DOC

Made with Montepulciano and a 15% of Sangiovese, Serrano aims to bring out the fruity and fresh qualities of the territory's grapes. It matures in stainless steel for 4-5 months.

**Montepulciano 85%**  
**Sangiovese 15%**

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### LH2 EXTRA BRUT

METODO CLASSICO

Cuvée of Verdicchio and Chardonnay, the LH2 Extra Brut matures on the yeasts for 30 months, to obtain an absolutely modern Metodo Classico.

**Verdicchio 65%**  
**Chardonnay 35%**

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### LA HOZ

METODO CLASSICO NATURE

Our "single-vintage" Metodo Classico, La Hoz is made with Verdicchio grapes and a Chardonnay from a single year's harvest. No less than 48 months of maturation on the lees makes a pure and fine Metodo Classico wine.

**Verdicchio 80%, Chardonnay 20%**

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### LA HOZ ROSÉ

METODO CLASSICO NATURE

Made entirely with Montepulciano grapes cultivated in the Conero production zone, La Hoz Rosé undergoes a very short period of cold maceration accompanied by 30 months maturation on the lees.

**Montepulciano 100%**

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### **FORTUNAE**

BIANCHELLO DEL METAURO DOC

Bianchello, a grape grown in the northern part of Le Marche, yields a wine known for its distinctive freshness. It matures in stainless steel for 3 months.

**Bianchello 100%**

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### **FORTE DEL RE**

LACRIMA DI MORRO D'ALBA DOC

Fonte del Re interprets a native grape cultivated in a very small territory. Lacrima's incredible fragrance makes it unique among Italian varieties. The wine matures in stainless steel for about 4 months.

**Lacrima 100%**

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### **VIGOR**

MARCHE IGT PASSERINA

Passerina, a grape traditionally associated with the Adriatic coast, gives rise to a fresh wine with a mineral profile. These qualities make Vigor perfect for pairing with various foods.

**Passerina 100%**

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UMANI RONCHI'S JOURNEY DIDN'T STOP WITH LE MARCHE.  
IN 2001, WE DISCOVERED AND FELL IN LOVE WITH AN ESTATE  
BETWEEN THE GRAND SASSO MOUNTAIN AND THE ADRIATIC SEA,  
IN ROSETO DEGLI ABRUZZI. THUS A NEW CHAPTER BEGAN.



35 hectares of lush, organically cultivated vineyards (Montepulciano and Pecorino) benefit from the presence of the nearby Gran Sasso and gentle hills, which mitigate the climate of the Adriatic Sea.

Here organic conversion and certification, which began in 2001, isn't so much a choice as it is about following the natural makeup of the terrain and climate, allowing us to respect the integrity of the grape and quality of the wine.



THE IMAGE OF THE FLOURISHING LEMON TREE THAT GUARDS  
THE FARMHOUSE AND SURROUNDING ESTATE SERVES  
TO REPRESENT THE TERRITORY.

It is most celebrated in our Centovie line, a project that started with Pecorino in 2015, after years of study and experimentation, and continued in 2019 with the first Umani Ronchi Rosé and Montepulciano d'Abruzzo, all produced in limited quantities.



**organic**

### **CENTOVIE**

COLLI APRUTINI IGT PECORINO

The Pecorino Colli Aprutini IGT "Centovie" is made with selected, organic Pecorino grapes from the Roseto degli Abruzzi estate. The wine matures in concrete for 12 months before aging a further 5 months in the bottle.

**Pecorino 100%**

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**CENTOVIE**

COLLI APRUTINI IGT ROSATO

A wine capable of combining Montepulciano's expressive power with a soft, delicate winemaking style that brings out the grapes' fresh and fruity nuances.

**Montepulciano 100%**

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**CENTOVIE**

MONTEPULCIANO D'ABRUZZO DOC

Made with selected grapes from our Montipagano vineyards, the Montepulciano d'Abruzzo DOC "Centovie" is an ambitious wine that matures partially in small oak barrels and partially in large ones for 12-14 months.

**Montepulciano 100%**

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## ABRUZZO WINES



### **MONTIPAGANO**

TREBBIANO D'ABRUZZO DOC

One of the most cultivated white grapes in central Italy, Trebbiano has proven capable of absolute originality. Here it matures for a short period in stainless steel.

**Trebbiano 100%**

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### **MONTIPAGANO**

MONTEPULCIANO D'ABRUZZO DOC

Montipagano wine originates from a terroir proven to be particularly well-suited to organic cultivation. A part of the wine matures briefly in large barrels.

**Montepulciano 100%**

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OUR WINES FROM ABRUZZO ARE BORN FROM A VERY SPECIAL SOIL, A NATURAL TERRACE, WITH A SANDY CLAY LAYER FROM WHERE SOME PEBBLES COME THROUGH. A DIFFERENT LAND THAT GIVES US THE POSSIBILITY OF OBTAINING WINES OF GREAT MINERALITY.





### JORIO

MONTEPULCIANO D'ABRUZZO DOC

Jorio expresses Montepulciano's maximum potential: character, aromatic persistence and pleasantness. It matures for about a year in oak and a few months more in the bottle.

**Montepulciano 100%**

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### VELLODORO

TERRE DI CHIETI PECORINO IGT

In production since 2007, this monovarietal Pecorino is aimed at highlighting the attributes of the Adriatic coast's native grapes. It matures for about 4 months in stainless steel drums (in contact with its own yeasts).

**Pecorino 100%**

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### PODERE

MONTEPULCIANO D'ABRUZZO DOC

Podere is a monovarietal Montepulciano produced in the high hills of Abruzzo.

4 months in stainless steel drums are followed by a short period of bottle aging.

**Montepulciano 100%**

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