



THE SOIL, THE SEA, THE WINE, THE VINE


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

WINE GROWING IN MARCHE AND ABRUZZO

SEA, SKY AND LAND IN BREATHTAKING GEOMETRIES OF MOVING COLOURS. THIS IS THE VISUAL AND EXCITING FUSION ALONG THIS PART OF THE ADRIATIC COAST, FROM MARCHE TO ABRUZZO, WHERE WE HAVE CARRIED OUT OUR WINEMAKING FOR OVER 60 YEARS, ALWAYS WITH THE AIM TO BRING OUT THE BEST FROM SUCH UNIQUE AND INIMITABLE TERRITORIES. TRADITION AND EXPERIMENTATION OFTEN GO HAND IN HAND - THIS IS THE PRINCIPLE WE HAVE PURSUED WORKING ON THE 210 HECTARES OF OUR VINEYARD ESTATES. NOWADAYS OUR WAY OF FARMING IS COMPLETELY ORGANIC, DUE MORE TO CIRCUMSTANCES THAN TO IDEOLOGY, AS THE ENVIRONMENTAL AND CLIMATIC CONDITIONS ARE SO FAVOURABLE THAT WE ARE PROUD TO RESPECT LAND AND PEOPLE.

Almuccio e Fidele Beattie



HISTORY



Umani Ronchi is a "Historic Brand of National Interest" recognised by the Ministry of Enterprises and Made in Italy.



THE HISTORY OF UMANI RONCHI TELLS ABOUT PEOPLE, VINES, LANDS AND VALUES. THANKS TO IT WE UNDERSTAND HOW THE SEASONS AND HARVESTS GIVE UNIQUE AND DIFFERENT FRUIT EVERY TIME, MAKING EACH WINE SPECIAL AND DESTINED TO TRAVEL THE WORLD.

Umani Ronchi adventure began more than 60 years ago in Cupramontana, the heartland of Verdicchio Classico and since then it has spreaded through numerous other Adriatic wine growing areas. It began with Massimo Bernetti (in the photo with Roberto Bianchi and Gino Umani Ronchi, during the first Munich wine-tasting event), and continued with his son Michele, in a harmonious management based on shared aspirations.

Today Massimo and Michele proceed together, always focused on land and people. This approach is expressed in their care and accuracy in the vineyards. Their supervision also includes cellars activities and production processes.





TIMELINE

GINO UMANI RONCHI establishes a small winery in the ancient Marche village of Cupramontana

1957

ROBERTO BIANCHI and his son-in-law **MASSIMO BERNETTI** become the main partners in the winery

1968

MASSIMO BERNETTI becomes President of Umani Ronchi and starts the export distribution

1973

MICHELE BERNETTI joins the winery as General Sales Manager

1990

Pelago 1994, created by Giacomo Tachis, wins the International Wine Challenge in London

1997

2000 New winery in Osimo

The Abruzzo project starts with 30 hectares and **organic farming**

2001

Vecchie Vigne 2009 Gambero Rosso's White of the Year

2012

MICHELE BERNETTI Marche Region Ambassador for the EXPO in Milan

2015

The **2015 vintage** is the first organic certified Casal di Serra

2020

Umani Ronchi is named one of Wine Spectator's **34 Best Wineries of Italy**

Umani Ronchi is certified as sustainable winery by Equalitas.

2022

Umani Ronchi receives the special award **Winery of the year 2024** by Gambero Rosso

2023

Umani Ronchi is "**Historic Brand of National Interest**" recognised by the Ministry of Enterprises and Made in Italy.

2024



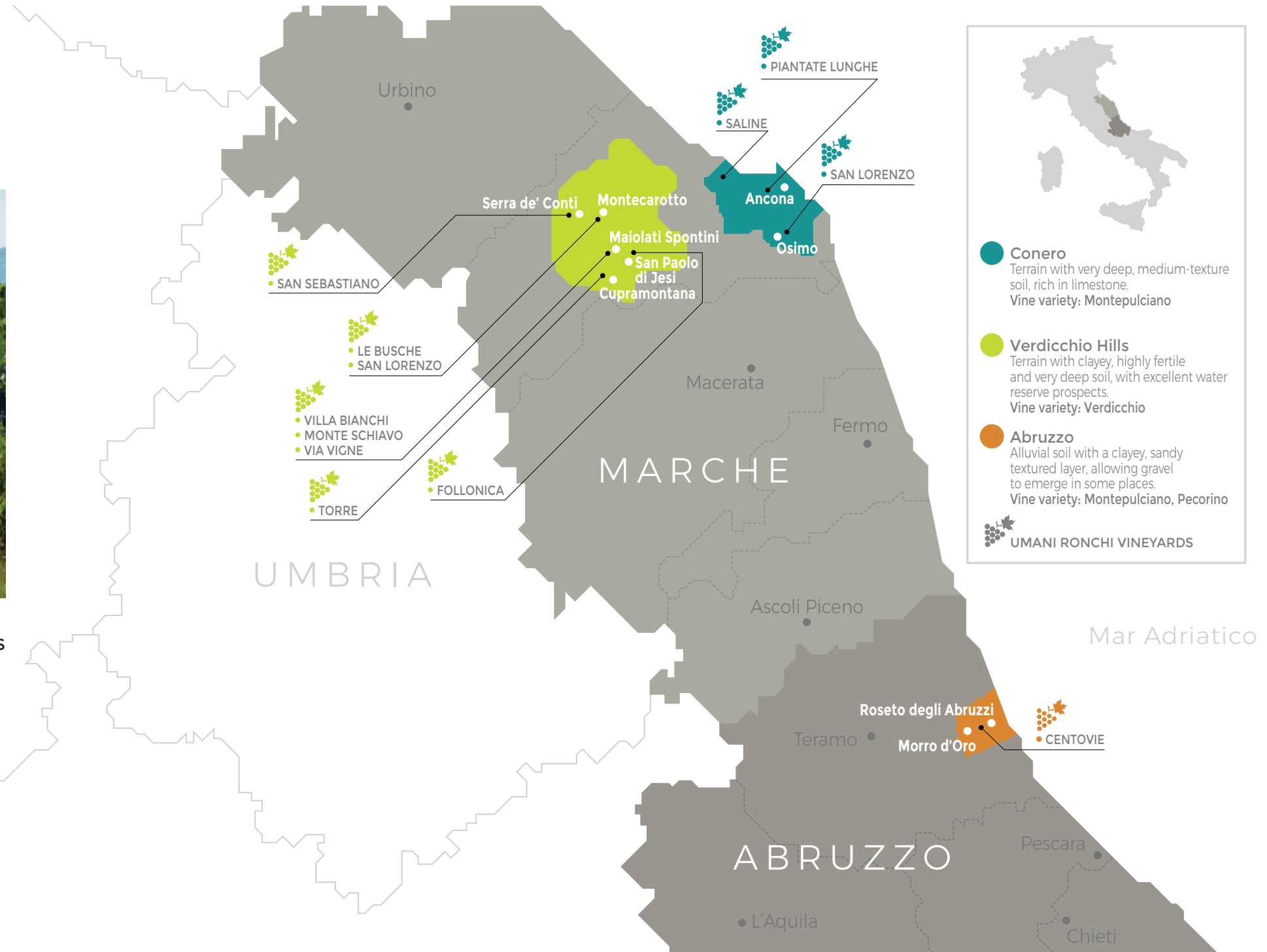
DISTRICTS



THREE WINE DISTRICTS - CASTELLI DI JESI, CONERO AND ABRUZZO - AND VINEYARDS DISTRIBUTED ON 12 SITES FOR A TOTAL OF 210 HECTARES BETWEEN VERDICCHIO, MONTEPULCIANO AND OTHER TYPICAL VARIETALS OF THE ADRIATIC COAST.

From Serra dei Conti in Marche to Roseto degli Abruzzi, Umani Ronchi has a total of 210 hectares distributed between hills and sea along the Adriatic coast. The 185 km of rows in twelve vineyards are the result of a constant research and investment on assembling the most vocationated areas and following the most modern wine-making techniques.

Umani Ronchi has doubled its estate and replanted 85% of its old vines since the 1970s. The company has invested in Verdicchio and Rosso Conero and it has relaunched Pecorino and Lacrima di Morro d'Alba varieties, always aimed by high quality standards.





VINEYARDS

ALL OUR VINEYARDS, FROM VERDICCHIO TO MONTEPULCIANO IN ABRUZZO, ARE ORGANICALLY FARMED. A TECHNICAL DECISION, MORE THAN AN IDEOLOGICAL ONE.

Organic farming requires balance in nature and a variety of crops, trees and herbs that make up a biodiverse environment. These ideal conditions allow a viticulture that gets the best out of the grapes without compromising the quality of the wines.

The organic conversion process began in Abruzzo in 2001, with the first certification, and it was completed with Verdicchio, during the 2015 harvest.





THE WINE CELLARS

EACH ONE WITH ITS OWN STORY
AND ITS OWN VOCATION

Umani Ronchi production involves several winemaking sites in the districts of Castelli di Jesi, Conero and Abruzzo. Each cellar has its story and its specific vocation and each one is aimed to produce enological masterpieces.

The Osimo wine cellar was renewed in 2000. Today, the facility is a model site inspired by sustainable values: vast steel and concrete tanks, tonneaux, large and small barrels, and riddling racks. A space is dedicated to bottling, labelling and packing the finished product.

La **Bottaia**, the wine cellar, was built through a seemingly spontaneous fusion of nature and functional elements. The raked ceilings and sloping steel uprights appear to accompany the thrust of the floor, making La Bottaia an example of de-structured architecture, where **quality** and **sustainability** find natural expression.





WINE TOURISM

TAKING A WINE HOLIDAY MEANS: IMMERSE YOURSELF IN A TERRITORY, EXPLORING ITS DEEPEST ROOTS. WALK THROUGH THE VINEYARDS, TOUCH THE TERRAIN, PICK GRAPES FROM THE VINE, TAKE A DEEP BREATH, ADMIRE SEASONAL COLOURS.

Wine tourism offers an intimate insight into our Marche and Abruzzo homeland and the deepest appreciation of our wines, discovering how they are produced and savouring them through the various “experiences” available.

The journey into the world of Umani Ronchi begins in the vineyards, continues through the cellar, and concludes with a warm welcome at the **Villa Bianchi** country house, where you can enjoy a Sa-

fari Tour in the Verdicchio estates. Alternatively, you can stay at the newly renovated **Grand Hotel Palace** in Ancona, a boutique hotel in the historic heart of the city, with the **Wine Not? Bistro** right next to it.

Completing the wine tourism offering is **Hotel Monteconero**, a former monastery overlooking the Adriatic Sea in the village of Sirolo, nestled within the natural beauty of the Conero Park.



LH2 EXTRA BRUT **VERSION**

METODO CLASSICO

METODO CLASSICO

GRAPE VARIETIES: Verdicchio and Chardonnay; the percentage of grape varieties varies depending on the Version.

FIRST YEAR OF PRODUCTION: 2011

AREA OF PRODUCTION: Marche, Castelli di Jesi

HARVEST: by hand; Chardonnay beginning/mid-August, Verdicchio half end of August

VINEYARD ALTITUDE: 150-350 meters above sea level

SOIL: very deep, chalky clay loams

PRUNING SYSTEM: Guyot

VINEYARD EXPOSURE: south, west, north, east

DENSITY: 2777-4273 vines per hectare

MAXIMUM YIELD: 7-9 tons per hectare

GRAPE-WINE YIELD: 60%


VINIFICATION: soft pressing and cold settling


ALCOHOLIC FERMENTATION: Verdicchio in stainless steel and Chardonnay in small barrels for 8 months

AGEING: on lees for 25-30 months prior the remuage and disgorgement



“ Bright straw yellow in colour with gentle fine bubbles and very elegant nose. Floral and fruity notes showing bergamot and mandarin aromas. The contact with the lees gives delicate and well-integrated bread hints. On the palate the creamy texture is balanced with an underlying minerality and a long nutty finish. ”

 Flute with broader body and a narrower rim

 Ideally served with fish-based dishes, shellfish and sushi

 6-8°C



LA HOZ

METODO CLASSICO NATURE

METODO CLASSICO

GRAPE VARIETIES: Verdicchio 80%,
Chardonnay 20%

FIRST YEAR OF PRODUCTION: 2008

AREA OF PRODUCTION: Marche,
Castelli di Jesi

HARVEST: by hand; Chardonnay
beginning/mid-August, Verdicchio
half end of August

VINEYARD ALTITUDE: 200-350 meters
above sea level

SOIL: very deep, chalky clay loams

PRUNING SYSTEM: Guyot

VINEYARD EXPOSURE: south, west,
north, east

DENSITY: 2777-4273 vines per hectare

MAXIMUM YIELD: 6-7 tons per hectare

GRAPE-WINE YIELD: 50%


VINIFICATION: soft pressing
and cold settling


ALCOHOLIC FERMENTATION:
Verdicchio in steel/concrete,
Chardonnay in tonneaux

AGEING: on lees for 50 months prior
the remuage and disgorgement



“ *Shining deep lemon in colour
with fine and long-lasting bubbles.
A rich and complex bouquet
of floral and fruity aromas showing
citrus, pastry and toasty nuances.
The palate is rounded by a silky
texture lingering with hints of bitter
almond and toasted hazelnut.* ”

 Flute with broader body
and a narrower rim

 Ideally served with fish-based
dishes, shellfish and sushi

 6-8°C



LA HOZ ROSÉ

METODO CLASSICO NATURE

METODO CLASSICO

GRAPE VARIETIES: Montepulciano
100%

FIRST YEAR OF PRODUCTION: 2013

AREA OF PRODUCTION: Marche,
Conero

HARVEST: by hand; end of August,
beginning of September

VINEYARD ALTITUDE: 100-150 meters
above sea level

SOIL: very deep, chalky clay loams

PRUNING SYSTEM: cordon spur, Guyot

VINEYARD EXPOSURE: south-east,
south-west

DENSITY: 2976-5680 vines per hectare

MAXIMUM YIELD: 8-9 tons
per hectare

GRAPE-WINE YIELD: 50%


VINIFICATION: destemming and short
maceration on the skins


ALCOHOLIC FERMENTATION:
in stainless steel

AGEING: on lees for 30 months prior
the remuage and disgorgement



“ *Bright and charming salmon colour with an intense, complex and well-balanced flavor profile. On the nose yeasty, red fruits, pomegranate and orange peel aromas come through. The finish highlights a singular flinty undertone. Fleshy, soft and surprisingly refreshing in the mouth. Elegant and mineral length.* ”

 Flute with broader body
and a narrower rim

 Ideally served with
fish in sauces, salmon
and white meats

 6-8°C



VECCHIE VIGNE HISTORICAL

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE

WHITE WINE 

GRAPE VARIETIES: Verdicchio 100%

FIRST YEAR OF PRODUCTION: 2018

AREA OF PRODUCTION: Marche,
Verdicchio Hills. Montecarotto,
"Vecchie Vigne"

HARVEST: by hand; first 10 days
of September

VINEYARD ALTITUDE: 310 meters
above sea level

SOIL: very deep, loamy, and fresh

PRUNING SYSTEM: double Guyot
(arched canes)

VINEYARD EXPOSURE: east

DENSITY: 1666 vines per hectare

MAXIMUM YIELD: 6 tons per hectare

GRAPE-WINE YIELD: 60%


VINIFICATION: soft pressing
and cold settling


ALCOHOLIC FERMENTATION:
in steel tanks


AGEING: 18 months in concrete tanks
and into another small stainless-steel
container. The wine rests here for about
36 months until bottling, which takes
place at least 6 months before being
released



“ Beautiful straw yellow colour
with light green reflections.
On the nose, it is complex and in
continuous dynamism, swaying
between fresh citrus notes, candle
wax and floral nuances.
Enveloping and rhythmic, with
a marked brackish salinity and
an out of the ordinary energy. ”

 Medium-sized glass

 Roasted white meat,
roasted fish, stuffed pasta

 10-12°C



VECCHIE VIGNE

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE

WHITE WINE

GRAPE VARIETIES: Verdicchio 100%

FIRST YEAR OF PRODUCTION: 2001

AREA OF PRODUCTION: Marche,
Castelli di Jesi

HARVEST: by hand; end of September,
first ten days of October

VINEYARD ALTITUDE: 250-300 meters
above sea level

SOIL: very deep, cool clay loam

PRUNING SYSTEM: double Guyot
(arched canes)

VINEYARD EXPOSURE: east

DENSITY: 1666 vines per hectare

MAXIMUM YIELD: 6-7 tons per hectare

GRAPE-WINE YIELD: 60%


VINIFICATION: soft pressing
and cold settling

ALCOHOLIC FERMENTATION:
in stainless steel

AGEING: on its lees for 10 months
in concrete tanks and 6 months
in bottle before release



“ Shining bright golden colour,
lively greenish tints and fluent
consistency in the glass lead
to a complex bouquet of broom,
camomile and pear, with pleasant
wild mint, sage and hazelnut
undertones. The elegance captures
the palate: crisp and dry,
with a well-integrated acidity
in the structure. Long salty
finish. ”

 Medium-sized glass with slightly
rounded shape

 Ideally served with roast white
meat, grilled fish, stuffed pasta

 12-14°C



PLENIO

CASTELLI DI JESI VERDICCHIO RISERVA DOCG CLASSICO

WHITE WINE

GRAPE VARIETIES: Verdicchio 100%

FIRST YEAR OF PRODUCTION: 1995

AREA OF PRODUCTION: Marche,
Castelli di Jesi

HARVEST: by hand; end of September,
first ten days of October

VINEYARD ALTITUDE: 250-300 meters
above sea level

SOIL: very deep, clay loam

PRUNING SYSTEM: Guyot

VINEYARD EXPOSURE: east

DENSITY: 2380 vines per hectare

MAXIMUM YIELD: 7-9 tons per hectare

GRAPE-WINE YIELD: 60%

VINIFICATION: soft pressing
and cold settling


ALCOHOLIC FERMENTATION:
40% in 5000-litre oak casks,
60% in stainless steel


AGEING: on lees for 12 months in oak
barrel and at least 6 months in bottle
before release



“ Outstanding character and great finesse for this wine. Deep straw yellow colour with golden tints. On the nose a crisp and profound bouquet of ripe fruit, honey, bitter almond and aromatic herbs. Delicate balsamic undertone and the distinctive aniseed note as hallmark of the grape variety. The palate matches the nose perfectly: freshness and pleasant softness, balanced by a velvety rich alcohol and a refreshing saltiness. Lingering finish of apples, yellow plum and almonds. Stunning salty aftertaste. ”

 Medium-sized glass with slightly rounded shape

 Ideally served with stuffed pasta, roast white meat, grilled fish

 12-14°C



LE BUSCHE

MARCHE IGT CHARDONNAY

WHITE WINE

GRAPE VARIETIES: Chardonnay 100%

FIRST YEAR OF PRODUCTION: 1986

AREA OF PRODUCTION: Marche,
Verdicchio Hills

HARVEST: by hand; between
the end of August and the first few
days of September

VINEYARD ALTITUDE: 300 meters
above sea level

SOIL: very deep, clay loam and fresh

PRUNING SYSTEM: Guyot

VINEYARD EXPOSURE: east-west

DENSITY: 1666-3846 vines per hectare

MAXIMUM YIELD: about 6-7 tons
per hectare

GRAPE-WINE YIELD: 60%


VINIFICATION: soft pressing
and cold settling


ALCOHOLIC FERMENTATION:
in tonneau for about 10-15 days
and 40% of the wine undergoes
the malolactic conversion

AGEING: 6 months and lees stirring
(bâtonnage) is carried out regularly.
Once bottled, the wine rests at least 6
months before the release
in a temperature-controlled room

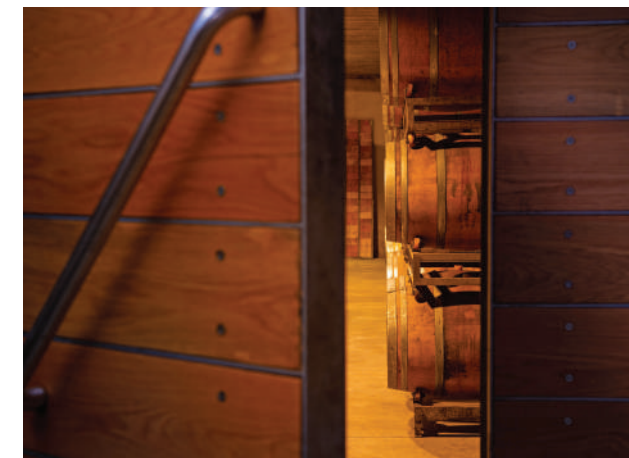


“ Golden yellow colour with greenish tints. On the nose notes of wildflowers, daisies, and chamomile, intense and generous against a subtle background of vanilla and exotic fruit, lightly spiced. Fresh and sapid on the palate, with aromas of fire stone and white flowers, followed by a long and persistent finish over aromatic and mineral notes. ”

 Medium-sized glass and roughly spherical shape

 Ideal with seafood pasta mains, white meat, and fairly fresh cheeses

 12-14°C



MAXIMO

MARCHE BIANCO IGT

NOBLE ROT

GRAPE VARIETIES: Sauvignon Blanc
100%

FIRST YEAR OF PRODUCTION: 1992

AREA OF PRODUCTION: Marche,
Castelli di Jesi

HARVEST: by hand; in three stages
from mid-October to December

VINEYARD ALTITUDE: 100-150 meters
above sea level

SOIL: moderately deep, chalky clay
loam with some alluvial deposit gravel;
alluvial terraces

PRUNING SYSTEM: Guyot

VINEYARD EXPOSURE: north

DENSITY: 2767-4273 vines per hectare

MAXIMUM YIELD: 3 tons per hectare

GRAPE-WINE YIELD: 50%


VINIFICATION: soft pressing
and cold settling


ALCOHOLIC FERMENTATION:
in stainless steel

AGEING: for a year in small stainless
steel vats and at least 12 months
in bottle before release



“ A lovely gold color with amber nuances. Intense aromas of honey, apricot and peach followed by ripe fig, candied and citrus fruit hints. Rich in the mouth, the pleasant acidity balanced the sweetness and softness. The vivid refreshing persistence lingers long with candied fruit and honey notes. ”

 Smaller glass with broader body and a narrower rim

 Alone, a wonderful meditation wine but also perfect with pastries, especially shortbread, and with tangy cheeses

 10-12°C



CAMPO SAN GIORGIO

CONERO RISERVA DOCG

RED WINE

GRAPE VARIETIES: Montepulciano
100%

FIRST YEAR OF PRODUCTION: 2009

AREA OF PRODUCTION: Marche,
Conero

HARVEST: by hand in October

VINEYARD ALTITUDE: 150 meters
above sea level

SOIL: very deep, chalky clay loam

PRUNING SYSTEM: Bush vines

VINEYARD EXPOSURE: east

DENSITY: 7936 vines per hectare

MAXIMUM YIELD: 5-6 tons per hectare

GRAPE-WINE YIELD: 70%


VINIFICATION: the grapes
are destalked but not crushed


**ALCOHOLIC AND MALOLACTIC
FERMENTATION:** in stainless steel
for 14-16 days at 28-30°C


AGEING: 12 months in small barrels, 12
months in large oak cask and at least
8-10 months in bottle before release



“ Dark ruby red colour with purple tints. Rich and complex bouquet of ripe cherry, plum and orange peel, lifted by a sweet spicy taste of vanilla and licorice. Multi-layered, rounded palate with a deep concentration of flavours: the fruit sweetness fully wraps the mouth with silky tannins. Aromatic herb notes give a long pleasant finish. ”

 Large glass, with a fairly broad body

 Rich and tasty red meat-based dishes, game, tangy and matured cheeses

 16-18°C



CÚMARO

CONERO RISERVA DOCG

RED WINE

GRAPE VARIETIES: Montepulciano 100%

FIRST YEAR OF PRODUCTION: 1985

AREA OF PRODUCTION: Marche, Conero

HARVEST: by hand in October

VINEYARD ALTITUDE: 150-200 meters above sea level

SOIL: very deep, chalky loams

PRUNING SYSTEM: cordon spur, Guyot

VINEYARD EXPOSURE: south, south-west

DENSITY: 2976-5681 vines per hectare

MAXIMUM YIELD: 6-8 tons per hectare

GRAPE-WINE YIELD: 70%


VINIFICATION: grapes are destalked and lightly crushed in stainless steel


ALCOHOLIC AND MALOLACTIC FERMENTATION: in stainless steel

AGEING: for 12-14 months in small oak barrels and at least in bottle for 12 months



“ Deep ruby red colour with garnet tints. Intense bouquet of ripe plum, blackcurrant and morello cherry notes with hints of spicy black pepper, vanilla and tobacco. Soft and rounded on the palate, with well-defined tannins and a pleasant elegant aftertaste. ”

 Large glass, with a fairly broad body

 Ideal with red meat, game and matured cheeses

 16-18°C



PELAGO

MARCHE ROSSO IGT

RED WINE

GRAPE VARIETIES: Cabernet Sauvignon 50%, Montepulciano 40%, Merlot 10%

FIRST YEAR OF PRODUCTION: 1994

AREA OF PRODUCTION: Marche, Conero

HARVEST: by hand; Merlot in early September, Cabernet Sauvignon at the end of September, Montepulciano in October

VINEYARD ALTITUDE: 100-150 meters above sea level

SOIL: very deep, chalky clay loams

PRUNING SYSTEM: cordon spur, Guyot

VINEYARD EXPOSURE: south-east, south-west

DENSITY: 2976-5680 vines per hectare

MAXIMUM YIELD: 5-7 tons per hectare

GRAPE-WINE YIELD: 70%

VINIFICATION: grapes are destalked and lightly crushed in stainless steel


ALCOHOLIC AND MALOLACTIC FERMENTATION: in stainless steel


AGEING: 14 months in small oak barrels and at least 12 months in bottle before release

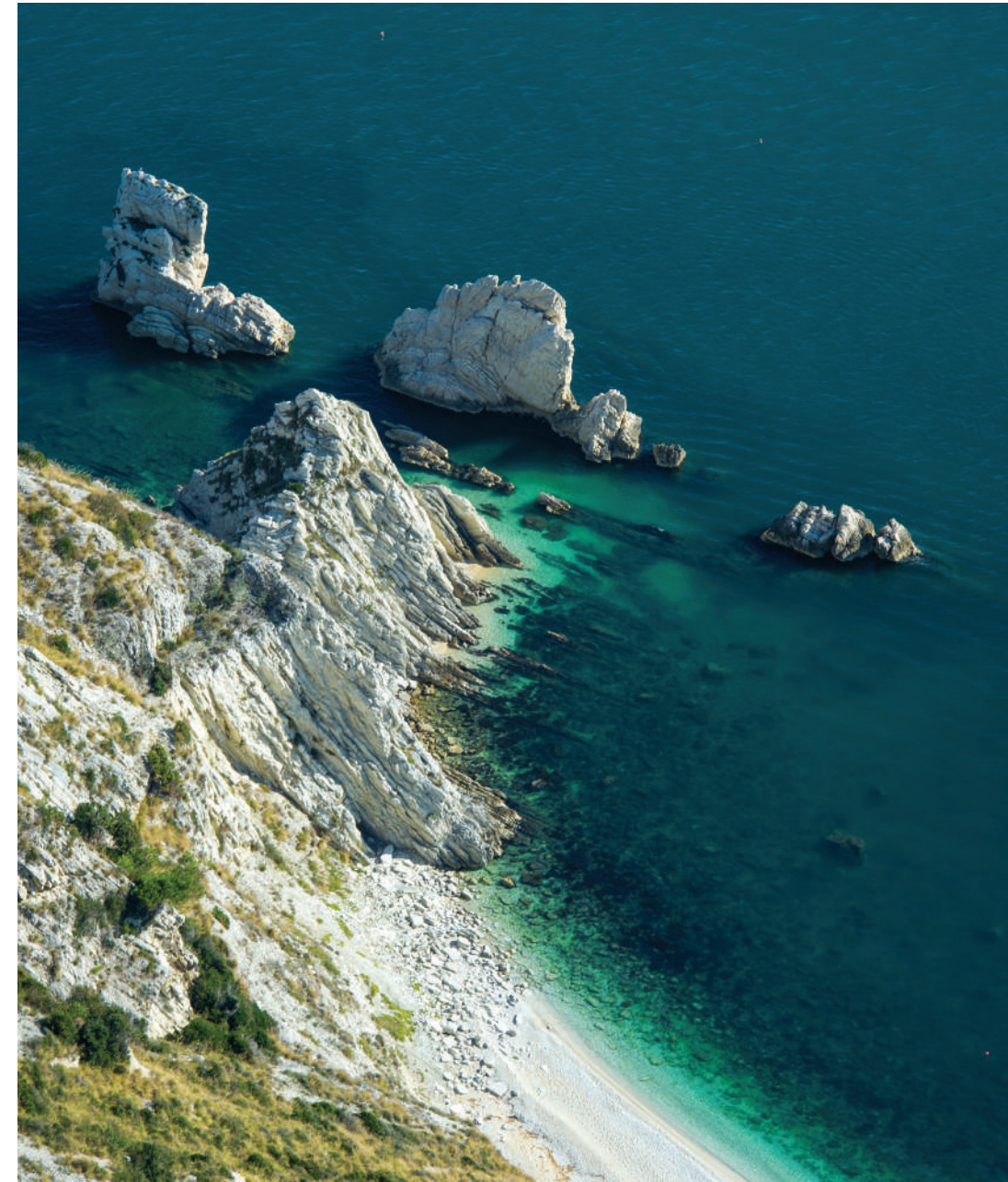


“ *Impenetrable ruby red colour with purple tints. On the nose intense, fine, spicy aromas of coffee, black pepper, liquorice and tobacco, with a distinctive grass and hay hints of Cabernet. Black fruit, vanilla and mineral aromas come through the palate; firm and mature tannins. Appealing intensity of flavours, perfectly matched with the great finesse of this wine.* ”

 Large glass, with a fairly broad body

 Perfect match for red meat, game and matured cheeses

 16-18°C



CENTOVIE

COLLI APRUTINI IGT PECORINO

WHITE WINE

GRAPE VARIETIES: Pecorino 100%

FIRST YEAR OF PRODUCTION: 2015

AREA OF PRODUCTION: Abruzzo,
Roseto degli Abruzzi

HARVEST: by hand; in the first ten days
of September

VINEYARD ALTITUDE: 150-200 meters
above sea level

SOIL: deep clay loam with large
amounts of sand and gravel

PRUNING SYSTEM: Guyot

VINEYARD EXPOSURE: south-east,
south-west

DENSITY: 4000 vines per hectare

MAXIMUM YIELD: 8-9 tons per hectare

GRAPE-WINE YIELD: 60%

VINIFICATION: soft pressing
and cold settling

ALCOHOLIC FERMENTATION:
in stainless steel


AGEING: in concrete tanks
for 12 months and at least 5 months
in bottle before release



“ Bright and intense straw yellow with shining nuances. Citrus, white fruit and wild floral notes stand out on the nose. Aromatic herbs, spicy and fine aromas carry on the palate. Crisp, well-defined persistence. Great saltiness confirms the distinctive mineral feature of Pecorino variety. ”

 Medium-sized glass with slightly rounded shape

 Stuffed pasta, roast white meat, grilled fish

 12-14°C



CENTOVIE

COLLI APRUTINI IGT ROSATO

ROSÉ WINE



GRAPE VARIETIES: Montepulciano 100%

FIRST YEAR OF PRODUCTION: 2018

AREA OF PRODUCTION: Abruzzo,
Roseto degli Abruzzi

HARVEST: by hand in late September

VINEYARD ALTITUDE: 200 meters
above sea level

SOIL: clay loam, partly sandy
with a rich skeleton

PRUNING SYSTEM: Pergola Abruzzese,
Guyot and Spur Cordon

VINEYARD EXPOSURE: facing
south-east

DENSITY: 1600 vines/hectare (Pergola
Abruzzese) 5000 vines/hectare (Guyot
and Spur Cordon)

MAXIMUM YIELD: 12 tons per hectare

GRAPE-WINE YIELD: 50%


VINIFICATION: brief and low
temperature maceration followed
by a soft pressing


ALCOHOLIC FERMENTATION:
in stainless steel tanks keeping
the temperature at about 16°

AGEING: stainless steel tanks
for 3 - 4 months



“ *Delicate colour, petal pink, shiny reflections. Flavors of floral, fresh citrus fruit. Nice refreshing acidity and elegance on the palate with hints of red cherry and pink grapefruit.* ”

 Glass of medium size and roughly spherical shape

 Stuffed pasta, white roasted meat, roasted fish

 12-14°C



CENTOVIE

MONTEPULCIANO D'ABRUZZO DOC

RED WINE



GRAPE VARIETIES: Montepulciano 100%

FIRST YEAR OF PRODUCTION: 2015

AREA OF PRODUCTION: Abruzzo, Roseto degli Abruzzi

HARVEST: by hand in October

VINEYARD ALTITUDE: 200 meters above sea level

SOIL: clay loam, partly sandy with a rich skeleton

PRUNING SYSTEM: Pergola Abruzzese, Guyot and Spur Cordon

VINEYARD EXPOSURE: south-east

DENSITY: 1600 vines/hectare (Pergola Abruzzese) 5000 vines/hectare (Guyot and Spur Cordon)

MAXIMUM YIELD: 8 tons per hectare

GRAPE-WINE YIELD: 70%


VINIFICATION: grapes are destalked and lightly crushed in stainless steel tanks


ALCOHOLIC AND MALOLACTIC FERMENTATION: in stainless steel tanks

AGEING: partly in small oak barrels and partly in big barrels for 12-14 months



“ Deep ruby red colour with purple hints, it has an intense bouquet opening of black cherry, licorice and spices. On the palate it is complex and harmonious, with a good balance of freshness and tannins. ”

 A large glass, with a fairly broad body

 a fine companion for rare-cooked red meat, game-birds and mature cheese.

 16-18°C





UMANI RONCHI

Via Adriatica 12, 60027 - Osimo (AN)

Tel. +39 071 7108019

Email: export@umanironchi.it

www.umanironchi.com





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