
CAMPO SAN GIORGIO

Conero Riserva DOCG

Grape varieties

Montepulciano 100%

First year of production

2009

Area of production

Marche, Conero



The Conero Riserva Campo San Giorgio stands out as the most important experience of Umani Ronchi history in handling with excellence the Montepulciano grape from the Conero area. The chosen name is the name of the exact piece of land, which has track on the back label, in Osimo municipality. Land that has clearly distinguished, after some experimentation harvests, for its unique character. Finding its roots in a long family tradition the label, finds its inspiration on the design of Rosso Conero of the 70's, representing the vines, Camerano village and the Mount Conero surrounding. The goal is to enhance a wonderful and vocated terroir and the result is a great Montepulciano able to combine strength, deepness, territoriality, elegance and high harmony.

GENERAL CHARACTERISTICS

Vineyard

The vine of Campo San Giorgio, around 15 years old average faces south-east, at a height of about 150 meters above sea level. The terrain, dating back to marine formations from the Pleiocene-Pleistocene era, consists of very deep, chalky clay loam. Only 10.000 square meters, containing 8.000 plants per hectare, distance is 2.1 meters between the rows, 60 cm along the row. The bush-trained vine, kept within strict limits by very close pruning and targeted thinning, aims to reach a production of about 500/750 gr of fruit per plant, and it has a yield of 5-6 tons per hectare.

Harvest

The grapes are picked by hand, and collected and transported in boxes. The harvest, strictly connected with the climatic trend, does not normally begin before between the end of September and the beginning of October, when the grapes have reached peak condition with an advanced degree of phenolic ripening.

Vinification

The grapes are destalked but not crashed, then fermented at 28-30°C in steel fermentation tanks for 14-16 days on its natural yeasts. After the malolactic fermentation stage, the wine is aged in new oak barriques for a period of 12- 14 months and further 6 months in large casks. After bottling, Campo San Giorgio is left to age further, in a temperature-controlled environment, for about 8-10 months.

Available formats

75 cl bottle

TASTING SUGGESTION

Serving glass

Glasses for serving A large glass, with a fairly broad body. This allows the correct oxygenation of red wines which have had long ageing in bottle and whose tannins have taken on a softer character, developing complex tertiary aromas which will be well-concentrated in the narrower opening of the glass.

Pairings

A fine companion to elaborated and flavourful dishes based on red meats, game-birds, mature and spicy cheese.

Ideal serving temperature

16-17 °C