



UMANI RONCHI

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f Umani Ronchi
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YEAR OF FOUNDATION 1955

NAME OF THE OWNER Massimo and Michele Bernetti

TOTAL BOTTLES PRODUCED 2,800,000

DIRECT SALES

VISITS TO THE WINERY

HECTARES OF VINEYARD 230

CERTIFIED ORGANIC VITICULTURE

There is little doubt Umani Ronchi's visibility, clear marketing strategy, global sales and, above all, consistent quality make it, together with Garofoli (an estate with slightly more clas-

sical style), one of the best representatives of Marche's two winemaking territories: Castelli dei Catelli di Jesi for the whites and Conero for the reds. In all our years of tasting, we have never sampled one of their wines that was anything less than excellent and have even had some outstanding ones. This year we included Riserva Campo San Giorgio that is simply one of the greatest Conero wines ever tasted.

95

Price B

Conero Campo San Giorgio Riserva 2011

100% Montepulciano grapes. Ages in barrique and tonneau for 18 months. Intense ruby red. Nose of vanilla, kirsch, black cherry, cocoa and sweet tobacco. Firm palate, rich, tannic, powerful; very warm but with a very tense and savory acidity, very Mediterranean.

93

Price B

Verdicchio dei Castelli di Jesi Classico Sup. Casal di Serra Vecchie Vigne 2014

100% Verdicchio grapes. Ages on the lees for 10 months in concrete tanks. Intense golden yellow. Very floral nose: field blossoms, then tropical fruit and white peach. Firm and mouth filling palate, savory, full bodied but tense and very long.

88

Price A

Verdicchio dei Castelli di Jesi Classico Superiore Casal di Serra 2015

100% Verdicchio grapes. Ages on the lees in stainless steel tanks. Greenish straw yellow. Solid and fragrant nose with scents of broom blossoms and camomile, then smoky and yeasty hints. Savory and fresh, easy drinking with a thin and pleasant finish.