



# 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 EMOTIONAL FUSION ALONG THIS PART OF THE ADRIATIC COAST, FROM MARCHE TO ABRUZZO, WHERE WE HAVE MANAGED VITICULTURE FOR OVER 50 YEARS, DETERMINED TO BRING OUT THE BEST OF THIS UNIQUE, INIMITABLE TERRITORY. TRADITION AND EXPERIMENTATION OFTEN GO HAND IN HAND - THIS IS THE PRINCIPLE WE HAVE PURSUED WORKING ON THE 210 HECTARES OF OUR VINEYARD ESTATES. OUR PRODUCTION IS ORGANIC, DUE MORE TO CIRCUMSTANCES THAN TO IDEOLOGY, SINCE THE ENVIRONMENTAL AND CLIMATIC CONDITIONS ARE SO FAVOURABLE, AND WE ARE PROUD TO RESPECT LAND AND PEOPLE.

*Almuccio Fedele Beati*



# HISTORY



**THE HISTORY OF UMANI RONCHI TALKS ABOUT PEOPLE, VINES, LANDS, VALUES. IT TALKS ABOUT SEASONS AND HARVESTS THAT GIVE UNIQUE AND DIFFERENT FRUITS EVERY TIME, MAKING EACH WINE SPECIAL AND DESTINED TO TRAVEL THE WORLD.**

Umani Ronchi adventure began more than half a century 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 tending the vineyards. Their supervision also includes cellars activities and production processes.









## TIMELINE

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

1957

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

1968

**MASSIMO BERNETTI** became President of Umani Ronchi and started the export distribution

1973

**MICHELE BERNETTI** joined the winery as General Sales Manager

1990

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

1997

New winery in Osimo

2000

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

2001

**Vecchie Vigne 2009**  
Gambero Rosso's White of the Year

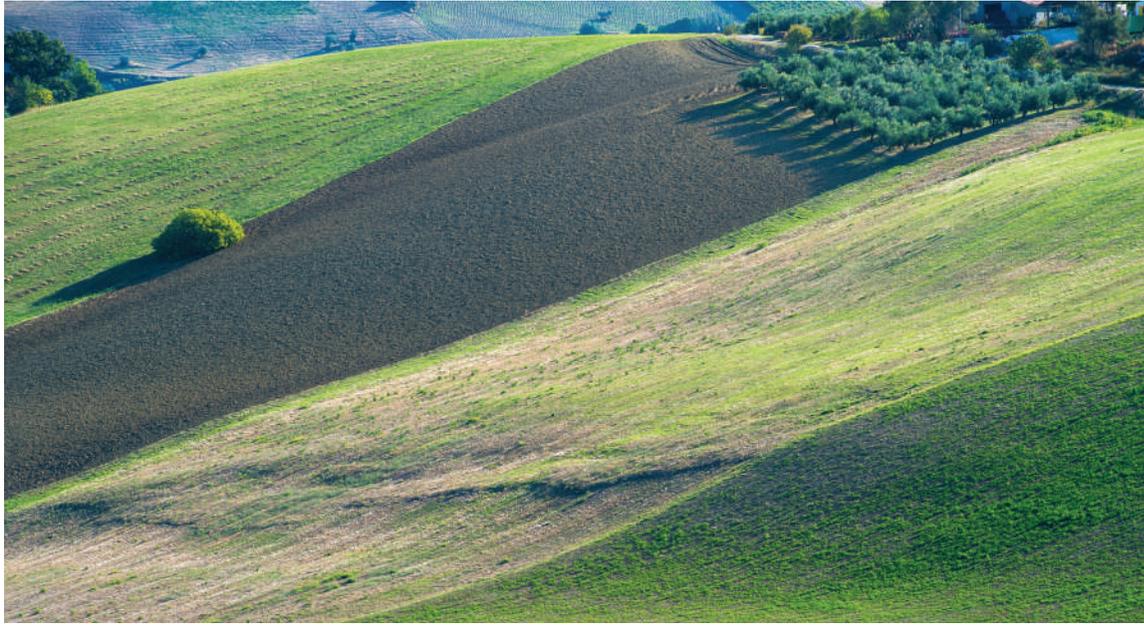
2012

**MICHELE BERNETTI** Marche Region Ambassador for the EXPO in Milan

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



# DISTRICTS



**THREE WINE DISTRICTS - CASTELLI DI JESI, CONERO AND ABRUZZO - AND VINEYARDS DISTRIBUTED IN 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.

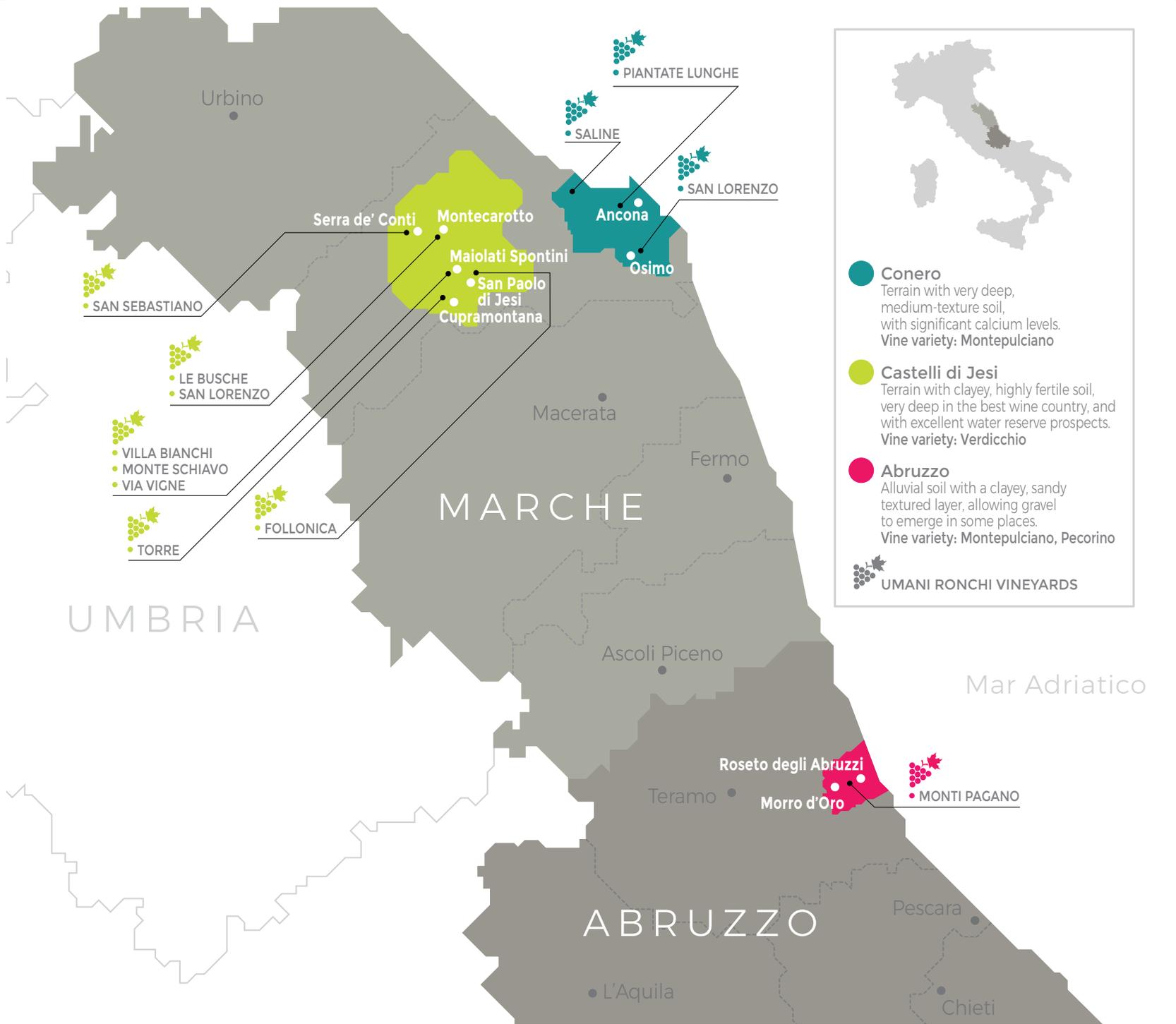
The 185 km of rows in twelve vineyards are the result of a constant research and investment on assembling the most vocated areas and following the most

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 varietals, always aimed by high quality standards.





- **Conero**  
 Terrain with very deep, medium-texture soil, with significant calcium levels.  
 Vine variety: Montepulciano
  - **Castelli di Jesi**  
 Terrain with clayey, highly fertile soil, very deep in the best wine country, and with excellent water reserve prospects.  
 Vine variety: Verdicchio
  - **Abruzzo**  
 Alluvial soil with a clayey, sandy textured layer, allowing gravel to emerge in some places.  
 Vine variety: Montepulciano, Pecorino
- UMANI RONCHI VINEYARDS**

• SAN SEBASTIANO

• LE BUSCHE  
• SAN LORENZO

• VILLA BIANCHI  
• MONTE SCHIAVO  
• VIA VIGNE

• TORRE

• FOLLONICA

• SALINE

• PIANTATE LUNGHE

• SAN LORENZO

Serra de' Conti  
Montecarotto  
Maiolati Spontini  
San Paolo di Jesi  
Cupramontana

Ancona  
Osimo

Macerata

Fermo

MARCHE

Ascoli Piceno

Mar Adriatico

Roseto degli Abruzzi

Teramo

Morro d'Oro

• MONTI PAGANO

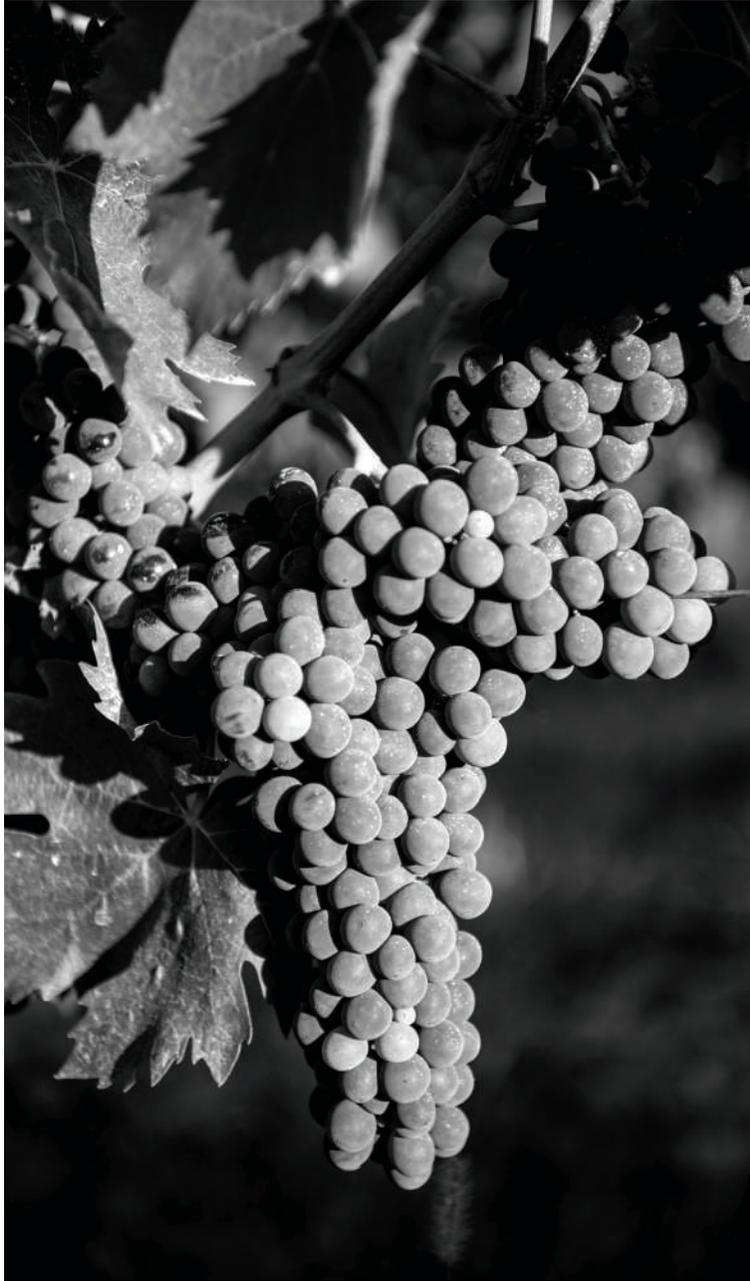
ABRUZZO

Pescara

L'Aquila

Chieti

Urbino





# VINEYARDS

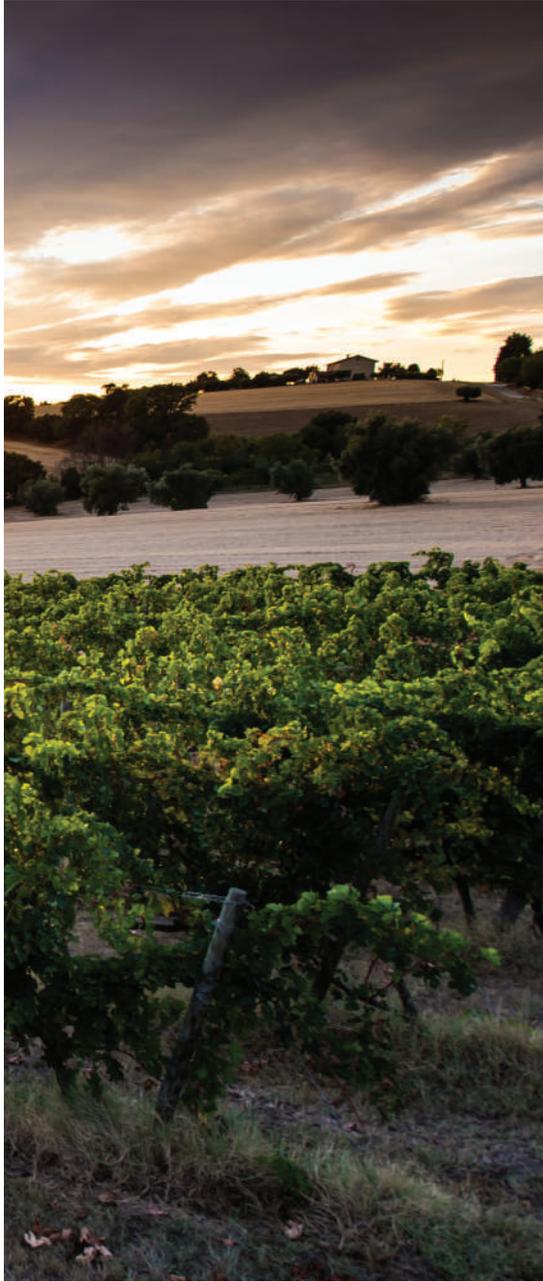
ALL OUR VINEYARDS, FROM VERDICCHIO  
TO MONTEPULCIANO IN ABRUZZO, ARE FARMED  
ORGANICALLY, A TECHNICAL DECISION MORE  
THAN IDEOLOGICAL.

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 has been completed with Verdicchio, during th 2015 harvest.







# THE WINE CELLARS

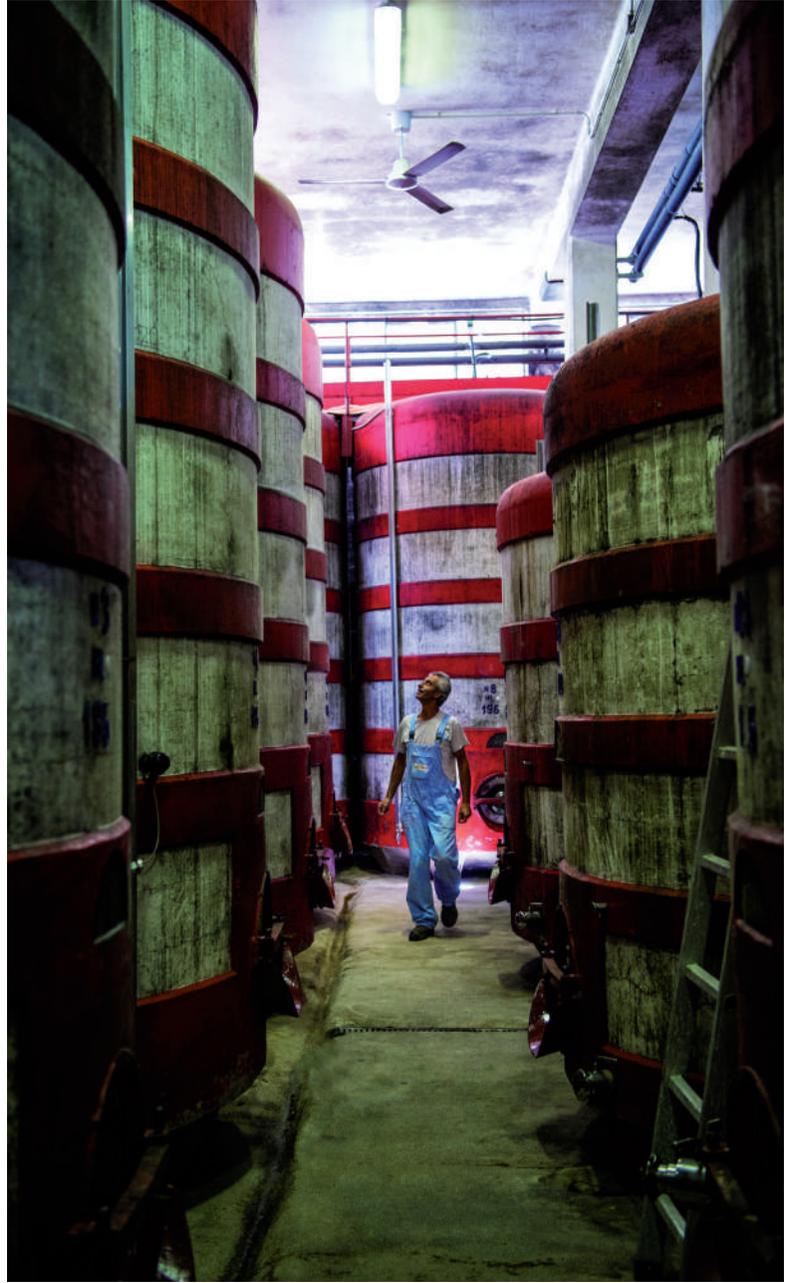
EACH ONE WITH ITS OWN STORY  
AND ITS OWN VOCATION

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 has been 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 soil, making La Bottaia an example of de-structured architecture, where **quality** and **sustainability** find natural expression.







## WINE TOURISM

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

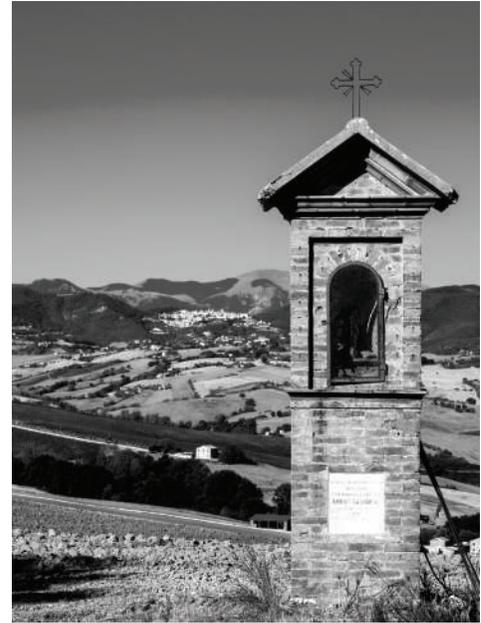
Wine tourism means seeing **how wine is made** and what makes it special. It means **taste wine**, ideally at a vertical tasting or accompanied by traditional food. Wine tourism allows an intimate knowledge of our Marche and Abruzzo homeland and a deepest appreciation of our wines.

A tour of the Umani Ronchi world begins with the vineyard, passes through the **Bottaia**, and ends with the warm hospitality at the **Villa Bianchi**

country house, among the vineyards of Verdicchio, or in the renewed **Grand Hotel Palace** in the heart of old Ancona, the ideal departure point for the region's wine destinations.

The tour includes a stop by the **Wine Not?**, the wine bar next to the Hotel, owned by the Bianchi-Bernetti family, which offers the best regional food-wine selection.





# LH2 EXTRABRUT

## METODO CLASSICO

### METODO CLASSICO

**GRAPE VARIETIES:** Verdicchio 65%,  
Chardonnay 35%

**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 metres  
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 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 breadly hints. On the palate the creamy texture is balance 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 metres  
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 metres  
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

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 metres  
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 metres  
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 piercing 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



# 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 metres  
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



# 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 metres  
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 6-8 months  
in bottle before release



“ Deep ruby red colour with garnet tints. Intense bouquet of ripe plum, blackcurrant and morello cherry notes with spicy black pepper, vanilla and tobacco hints. 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



# 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 metres  
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



# PELAGO

## MARCHE ROSSO IGT

### RED WINE

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

**FIRST YEAR OF PRODUCTION:** 1994

**AREA OF PRODUCTION:** Marche, Conero

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

**VINEYARD ALTITUDE:** 100-150 metres 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 metres  
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 tonneaux barrels  
and concrete 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](mailto:export@umanironchi.it)

[www.umanironchi.com](http://www.umanironchi.com)





  
**UMANI RONCHI**  
VITICOLTORI IN MARCHE E ABRUZZO

DESIGN FABIO CREMONESI / PHOTO FRANCESCO VIGNALI



AZIENDA ASSOCIATA  
[www.imtdoc.it](http://www.imtdoc.it)



CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013