



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

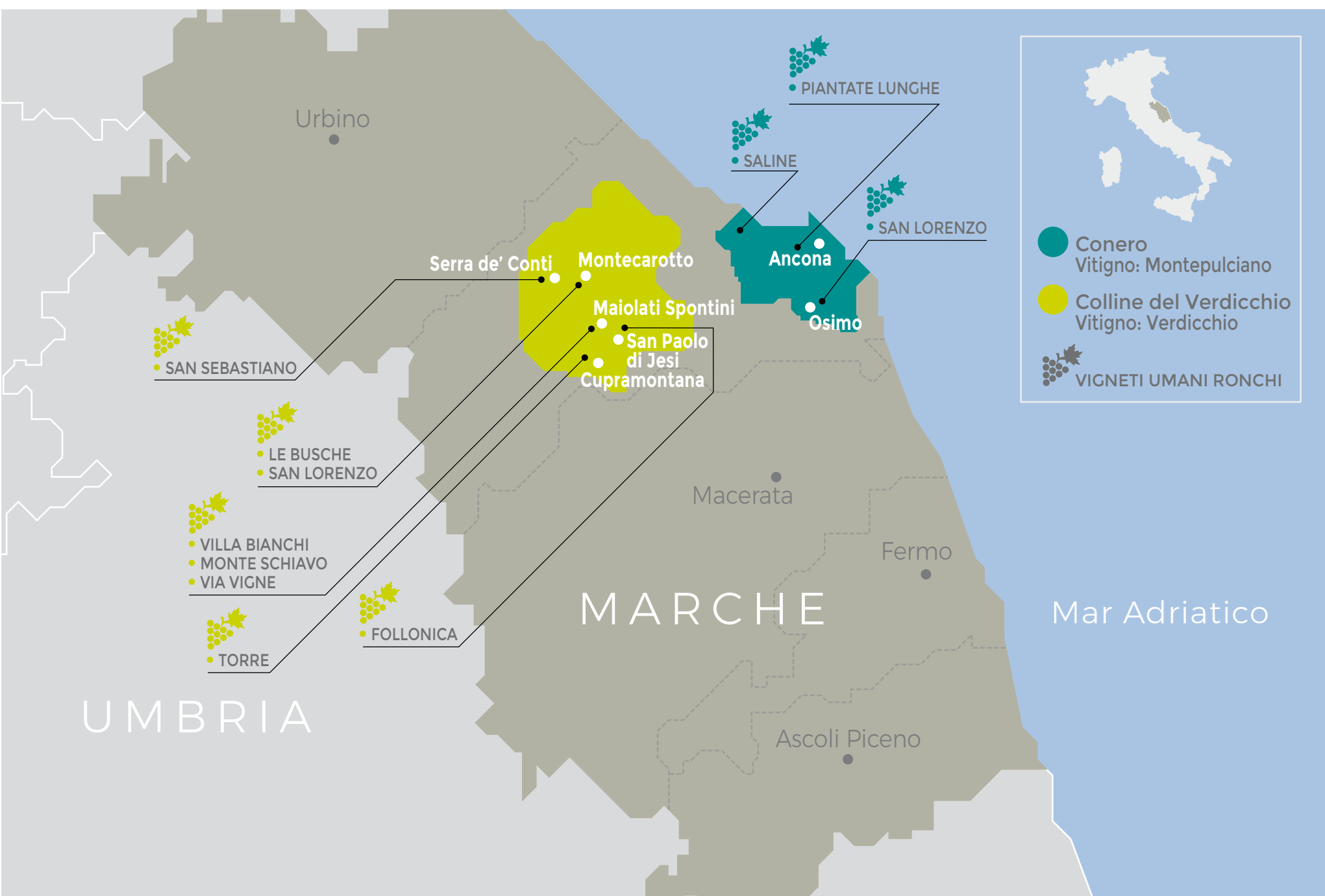


MARCHE

FOR MORE THAN 50 YEARS OUR MAIN FOCUS HAS BEEN A CAREFUL VITICULTURE TO ENHANCE A UNIQUE AND INIMITABLE TERRITORY, METICULOUS INTERPRETERS OF THE MAIN INDIGENOUS VARIETIES OF MARCHE AND ABRUZZO.

The story of Umani Ronchi begins around the early fifties in Cupramontana, in the heart of Verdicchio Classico area. The research of the best land and the willingness to experiment in agronomy and oenology have allowed to the little company owned by the Bianchi-Bernetti family to grow and expand its borders.

From Castelli di Jesi, to Conero and Abruzzo, Umani Ronchi owns a total of 210 hectares distributed among Verdicchio, Montepulciano, Pecorino and other local varieties of the Adriatic Coast. 185 km of rows and 12 vineyards farmed strictly according to the principles of organic agriculture, between tradition and innovation.





COLLINE DEL VERDICCHIO



VILLA BIANCHI

VERDICCHIO DEI CASTELLI DI
JESI DOC CLASSICO

The expression of all the
typical features of Verdicchio:
freshness, elegance and the
distinctive almond finish.

Verdicchio 100%



CASAL DI SERRA

VERDICCHIO DEI CASTELLI
DI JESI DOC CLASSICO
SUPERIORE

Contact with its own
natural yeasts gives richness,
balance and complexity
to the wine. 5 months
in stainless steel tanks.

Verdicchio 100%



VECCHIE VIGNE

VERDICCHIO DEI CASTELLI
DI JESI DOC CLASSICO
SUPERIORE

Grapes come from the single
vineyard in Montecarotto. The
vines were planted in the early
70s. Long ageing in concrete
tanks and further time in bottle.

Verdicchio 100%



COLLINE DEL VERDICCHIO



PLENIO

CASTELLI DI JESI VERDICCHIO
RISERVA DOCG CLASSICO

From the Latin "Plenum"
that suggests fullness,
complexity and persistence.
40% in large oak cask, 60%
in stainless steel tanks.

Verdicchio 100%



LE BUSCHE

MARCHE IGT CHARDONNAY

Le Busche, 100% Chardonnay
aged for 6 months in tonneau
and then 6 months in bottle.

Chardonnay 100%



MAXIMO

MARCHE IGT SAUVIGNON

Grapes grown in the highest
area of Villa Bianchi Estate
with ideal conditions for the
Botrytis Cinerea development.
Ageing in steel vat for a year.

Sauvignon Blanc 100%



CONERO



SERRANO

ROSSO CONERO DOC

Montepulciano grapes from Conero area with a small percentage of Sangiovese. Careful vinification to bring out fresh fruity character. 4-5 months in steel vats.

**Montepulciano 85%,
Sangiovese 15%**



SAN LORENZO

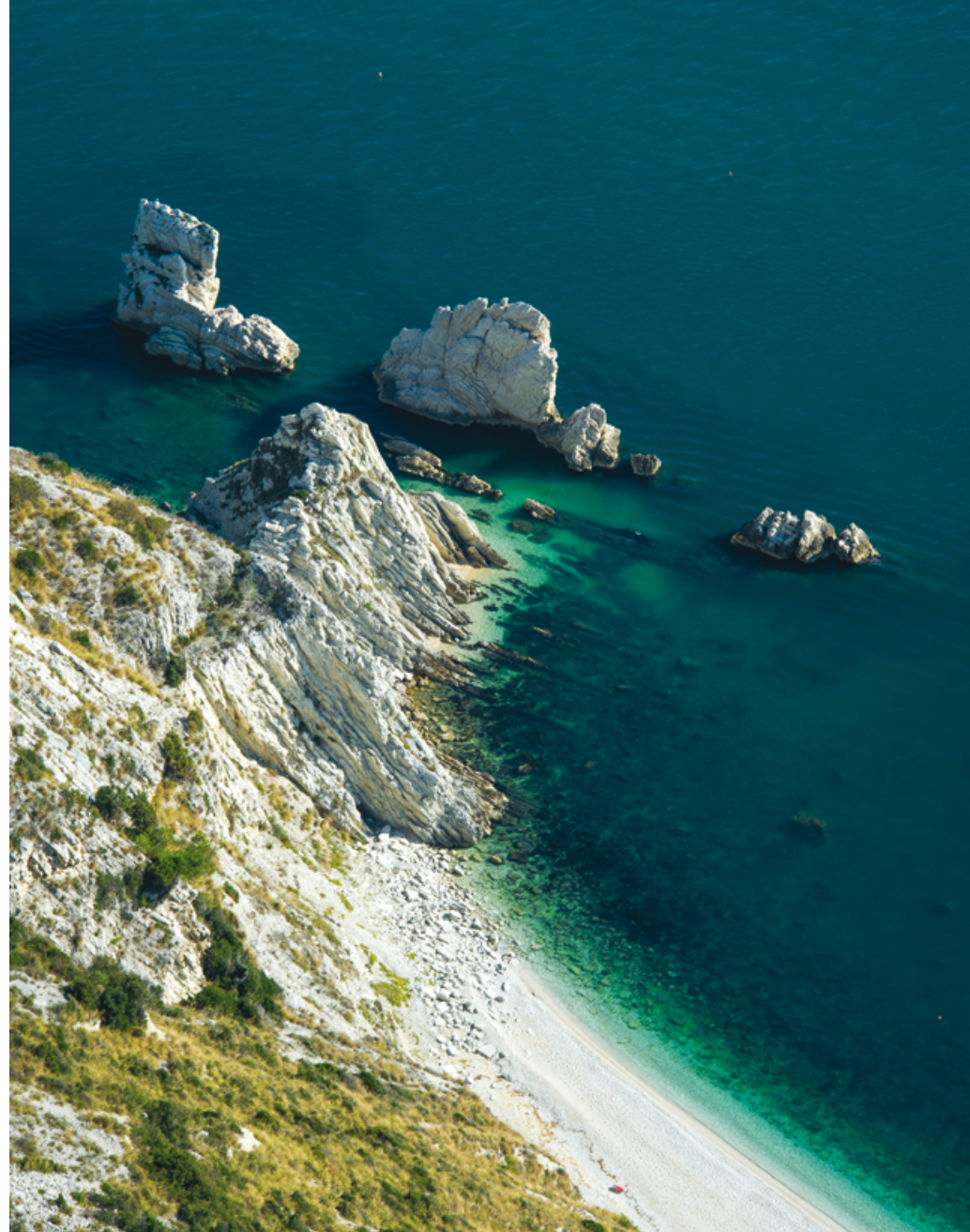
ROSSO CONERO DOC

Montepulciano grapes from the best plots of Conero area. Maturation for a year in large and small oak barrels. Further 6 months in the bottle.

Montepulciano 100%

THE CARE AND RIGOUR APPLIED
TO KEEP THE VINEYARDS ARE
THE SAME WE APPLY TO PRODUCE
THE WINES, BY FOLLOWING ALWAYS
HIGH-QUALITY OENOLOGICAL AIMS.

Each wine is the result of a challenge. From the most extreme conditions of the Conero, where vineyards near the coast are affected by the mitigating influence of the sea and a heavily calcareous soil, to the Castelli di Jesi, where the land is very deep, mainly clay soil, and Verdicchio variety finds its more natural dimension.



CONERO



CÚMARO

CONERO RISERVA DOCG

Rigorous selection of Montepulciano grapes grown in the historical area of Conero. Maturation for 12 months in small oak barrels. Further 8 months in the bottle.

Montepulciano 100%



CAMPO SAN GIORGIO

CONERO RISERVA DOCG

The most important experience of Umani Ronchi with the Montepulciano grape. Maturation for 12 months in small oak barrels and further 12 months in large casks before bottling.

Montepulciano 100%



PELAGO

MARCHE ROSSO IGT

Inspired by Giacomo Tachis, this wine stands out for its elegance and finesse. Maturation for 14 months in small oak barrels. Further 12 months in the bottle.

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



OUR WINES TRAVEL TO OVER
50 COUNTRIES OF THE WORLD
BUT THE CONNECTION WITH
THE LAND AND THE ROOTS
REMAINS SOLID AND STRONG.

Thanks to a forward-looking management, Umani Ronchi wines have achieved a consolidated position in all the main world markets. A strong passion for the land and for wine tourism have pushed Massimo and Michele Bernetti towards new projects. First the Bottiaia of Osimo, a model of sustainability, then the Grand Hotel Palace in Ancona and the adjacent wine bar, the "Wine Not?".

METODO CLASSICO



LH2 EXTRA BRUT METODO CLASSICO

Cuvée of Verdicchio and Chardonnay with a maturation in steel vats on lees for 30 months. A sapid and mineral wine.
**Verdicchio 65%,
Chardonnay 35%**



LA HOZ METODO CLASSICO NATURE

Verdicchio with a small percent of Chardonnay grapes from a single vintage. 50 months on lees.
**Verdicchio 80%,
Chardonnay 20%**



LA HOZ ROSÉ METODO CLASSICO NATURE

Made from just Montepulciano grapes picked in Conero region. Short cold maceration. Lees ageing for 30 months.
Montepulciano 100%



THE OTHER INDIGENOUS GRAPES



FORTUNAE

BIANCHELLO DEL METAURO
DOC

Bianchetto grapes are grown in the northern part of Marche Region and deliver a wine whose excellent drinkability is its strongest characteristic.

Bianchetto 100%



FONTE DEL RE

LACRIMA DI MORRO D'ALBA
DOC

Expression of an indigenous variety grown in a tiny area and well-know for its intense aromatic bouquet. 4 months in steel vats.

Lacrima 100%



VIGOR

MARCHE IGT PASSERINA

Passerina is an indigenous grape of the Adriatic Coast, A very fresh and mineral white wine which is incredibly easy to match with different food and recipes.

Passerina 100%

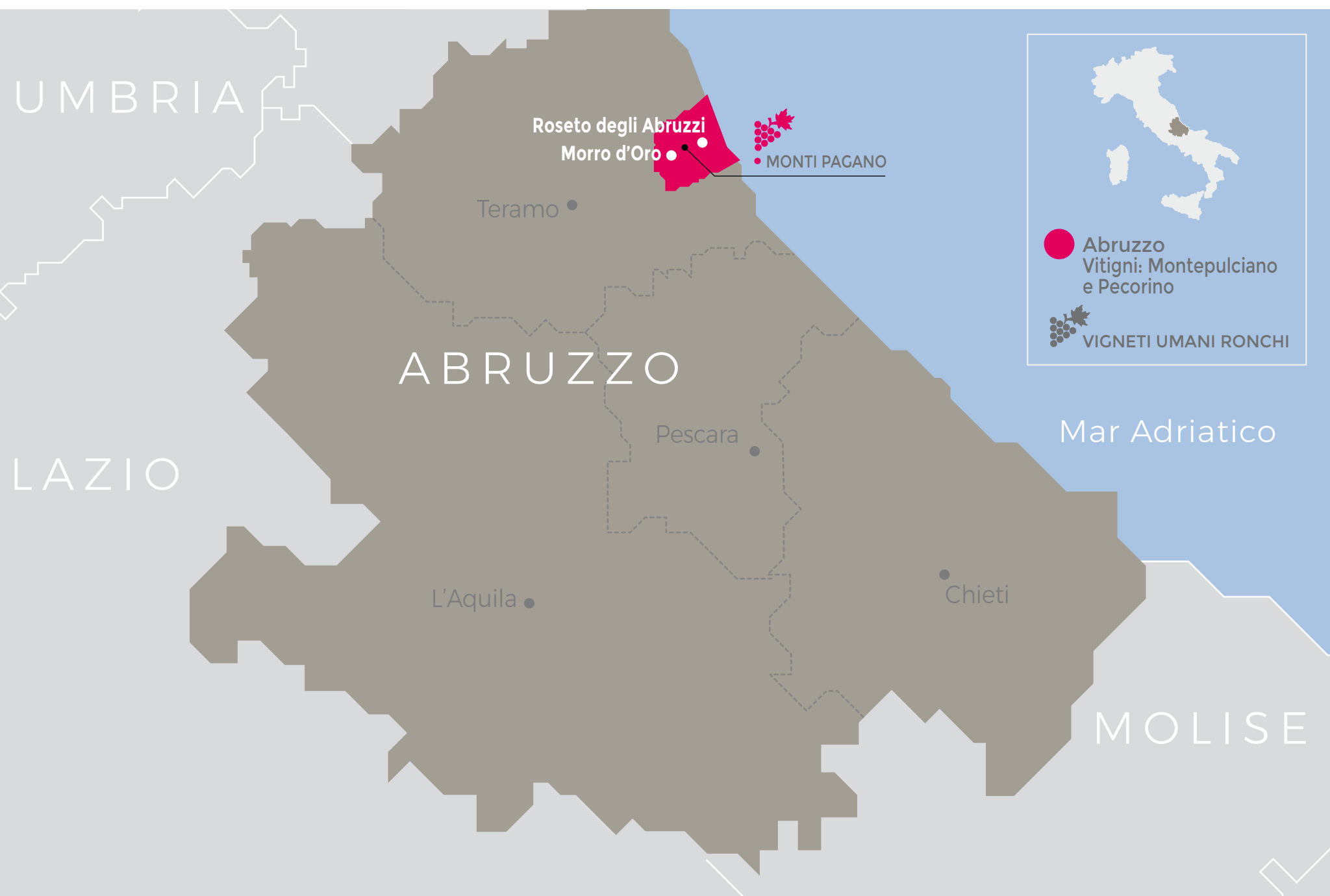
ABRUZZO

OUR WINE JOURNEY DID NOT STOP INSIDE THE BOUNDARIES OF MARCHE REGION.

IN 2001 WE DISCOVERED THIS ESTATE LOCATED BETWEEN THE GRAND SASSO MOUNTAIN AND THE ADRIATIC SEA, IN ROSETO DEGLI ABRUZZI AREA AND WE FELL IN LOVE. HERE A NEW STORY HAS BEGUN.

35 hectares in total where the nature grows lush and in harmony, influenced by the proximity of the Gran Sasso and by gentle hills that absorb the mitigating influence of the Adriatic Sea. 35 hectares where Montepulciano and Pecorino are grown and produced organically. Here in Abruzzo the organic conversion and certification process of Umani Ronchi vineyards began in 2001.

A vocation more than a choice, supported by climatic and environmental favorable conditions, which allow a viticulture oriented towards the respect for the grape integrity and quality of the wine.





ABRUZZO WINES



MONTIPAGANO **TREBBIANO D'ABRUZZO DOC**

It is one of the most widely-cultivated white variety in central Italy, capable to produce very interesting wines. Short aging in steel vats.

Trebbiano 100%



MONTIPAGANO **MONTEPULCIANO D'ABRUZZO** **DOC**

Born in a terroir that is particularly suitable to the organic farming. Some of the wine matures in oak for a short time.

Montepulciano 100%

THE LEMON TREE THAT THRIVES
IN FRONT OF THE FARM HOUSE
SURROUNDED BY OUR ESTATE,
IS THE DISTINCTIVE IMAGE
OF THIS TERRITORY.

It finds its greatest celebration in the Centovie selection. A project that started with Pecorino in 2015, after years of studies and experiments, and continued in 2019 with the first Umani Ronchi Rosè and the Montepulciano d'Abruzzo, all wines produced in limited quantities.



ABRUZZO WINES



CENTOVIE

COLLI APRUTINI IGT PECORINO

Selection of organic Pecorino grapes from the estate in Roseto degli Abruzzi. Ageing for 12 months. Further 5 months in bottle.

Pecorino 100%



CENTOVIE

COLLI APRUTINI IGT ROSATO

A wine capable of combining the Montepulciano strong personality with a soft and delicate vinification in order to exalt freshness and fruity notes.

Montepulciano 100%



CENTOVIE

MONTEPULCIANO D'ABRUZZO DOC

Selection of Montepulciano grapes from the Montipagano vineyards. A part of the maturation takes place in small oak barrels and a part in large ones for 12-14 months.

Montepulciano 100%



ABRUZZO WINES



JORIO

MONTEPULCIANO D'ABRUZZO
DOC

The expression of the great potential of Montepulciano: character and persistence. Maturation for about a year in oak and a few months in bottle.

Montepulciano 100%



VELLODORO

TERRE DI CHIETI PECORINO IGT

Pure Pecorino produced since 2007 to add value and promote the Adriatic Coast native varieties. About 4 months in steel vats with lees contact.

Pecorino 100%



PODERE

MONTEPULCIANO D'ABRUZZO
DOC

Pure Montepulciano produced in the high hills of Abruzzo. 4 months aging in steel tanks and in bottle for a short time.

Montepulciano 100%



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.





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