





ABRUZZO Vine variety: Montepulciano e Pecorino

UMANI RONCHI VINEYARDS

WINE PRODUCERS IN MARCHE AND ABRUZZO

FOR MORE THAN 50 YEARS, OUR AIM HAS BEEN TO DEVELOP AND PROMOTE A UNIQUE TERRITORY, CAREFULLY CULTIVATING AND INTERPRETING THE MAIN GRAPE VARIETIES OF LE MARCHE AND ABRUZZO.



Umani Ronchi got its start in the early 1950s, in Cupramontana, the heart of the Verdicchio Classico production zone. Research of the territory and a willingness to experiment allowed the Bianchi-Bernetti family's small winery to grow and expand its reach.

From Castelli di Jesi to Conero and Abruzzo, Umani Ronchi's 210 hectares host Verdicchio, Montepulciano, Pecorino grapes and other varieties indigenous to the Adriatic Coast. 185 km of rows and 12 vineyards are cultivated with a strict adherence to principles of organic agriculture.



MARCHE VERDICCHIO HILLS





VECCHIE VIGNE VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE

Made with grapes from vines planted in the early 1970s in the Montecarotto vineyard, this Verdicchio can hold its own among the world's best white wines. Lengthy maturation in concrete is followed by additional aging in the bottle.

Verdicchio 100%

LE BUSCHE

MARCHE IGT CHARDONNAY

Elegant, solid and mineral, this Chardonnay hails from a superb lineage. 6 months of maturation in tonneaux is followed by a further 6 months aging in the bottle. Chardonnay 100%





PLENIO

CASTELLI DI JESI VERDICCHIO DOCG CLASSICO RISERVA

The Plenio was born out of a desire to highlight Verdicchio's superb aging potential. 40% of the wine matures in large oak barrels and 60% in stainless steel.

Verdicchio 100%

VERDICCHIO HILLS MARCHE





CASAL DI SERRA VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE

One of our most classic wines, the Casal di Serra matures for 5 months in stainless steel. Contact with its own yeasts bestows a unique richness, balance and minerality.

Verdicchio 100%

VILLA BIANCHI

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO

The Villa Bianchi expresses all Verdicchio's varietal character: freshness, elegance and a finish on a distinctive hint of almond.







MAXIMO

MARCHE BIANCO IGT

The Maximo is made with grapes cultivated in the highest part of the Villa Bianchi estate, where a unique climate favors noble rot. The wine matures for one year in stainless steel.

Sauvignon Blanc 100%

MARCHE CONERO



CAMPO SAN GIORGIO

CONERO RISERVA DOCG

This reserve is the highest expression of the Montepulciano grape in the Umani Ronchi catalog. 12 months maturation in small wood barrels is followed by a further 12 months in large barrels, plus additional bottle aging.

Montepulciano 100%

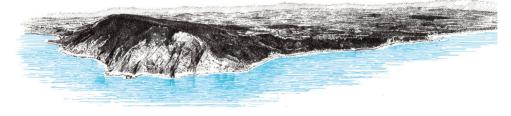
PELAGO MARCHE ROSSO IGT

A red that made wine history in Le Marche, the Pelago stands out for its elegance and intensity. It matures in small wood barrels for 14 months and a further year in the bottle.

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



EACH WINE IS THE RESULT OF OVERCOMING UNIQUE CONDITIONS AND CHALLENGES, FROM CONERO, AN EXTREME TERRITORY WHERE THE COASTAL VINEYARDS ARE HEAVILY INFLUENCED BY THE MARINE CLIMATE AND HIGHLY CALCAREOUS SOIL, TO CASTELLI DI JESI, WHERE VERDICCHIO FINDS ITS NATURAL HABITAT IN THE TERRITORY'S DEEP, CLAYEY SOIL.



CONERO MARCHE



CÚMARO CONERO RISERVA DOCG This historic Conero wine is made with 100% Montepulciano. 12 months maturation in small wood barrels is followed by a further 8 months in the bottle.

Montepulciano 100%

SAN LORENZO ROSSO CONERO DOC

This monovarietal Montepulciano is made with grapes from the oldest vineyards in Conero. A soft and elegant wine, it matures for a year in oak and small wood barrels before spending 6 more months in the bottle.

Montepulciano 100%





SERRANO

ROSSO CONERO DOC

Made with Montepulciano and a splash of Sangiovese, the Serrano aims to bring out the fruity and fresh qualities of the territory's grapes. It matures in stainless steel for 4-5 months.

Montepulciano 85% Sangiovese 15%

MARCHE METODO CLASSICO



LH2 EXTRA BRUT

METODO CLASSICO

A Verdicchio and Chardonnay cuvée, the LH2 Extra Brut matures on the lees for 30 months, making for an absolutely modern Metodo Classico.

Verdicchio 65% Chardonnay 35%

METODO CLASSICO NATURE

Our "single-vintage" Metodo Classico, La Hoz is made with Verdicchio grapes and a splash of Chardonnay from a single year's harvest. No fewer than 50 months of maturation on the lees makes for a pure and precise sparkling wine.

Verdicchio 80%, Chardonnay 20%





LA HOZ ROSÉ

METODO CLASSICO NATURE

Made entirely with Montepulciano grapes cultivated in the Conero production zone, La Hoz Rosé undergoes a very short period of cold maceration accompanied by 30 months maturation on the lees.

Montepulciano 100%

THE OTHER INDIGENOUS GRAPES MARCHE



FORTUNAE

BIANCHELLO DEL METAURO DOC

Bianchello, a grape grown in the northern part of Le Marche, gives rise to a wine that has freshness as its distinctive quality. It matures in stainless steel for 3 months.

Bianchello 100%

FONTE DEL RE

LACRIMA DI MORRO D'ALBA DOC

The Fonte del Re interprets a native grape cultivated in a very small territory. Lacrima's incredible fragrance makes it unique among Italian varieties. The wine matures in stainless steel for about 4 months. Lacrima 100%





VIGOR

MARCHE IGT PASSERINA

Passerina, a grape traditionally associated with the Adriatic coast, gives rise to a fresh wine with a mineral profile. These qualities make the Vigor perfect for pairing with various foods.

Passerina 100%

UMANI RONCHI'S JOURNEY DIDN'T STOP WITH LE MARCHE. IN 2001, WE DISCOVERED AND FELL IN LOVE WITH AN ESTATE BETWEEN THE GRAND SASSO MOUNTAIN AND THE ADRIATIC SEA, IN ROSETO DEGLI ABRUZZI. THUS A NEW CHAPTER BEGAN.



35 hectares of lush, organically cultivated vineyards (Montepulciano and Pecorino) benefit from the presence of the nearby Gran Sasso and gentle hills, which mitigate the climate of the Adriatic Sea.

Here organic conversion and certification, which began in 2001, isn't so much a choice as it is about following the natural makeup of the terrain and climate, allowing us to respect the integrity of the grape and quality of the wine.



THE IMAGE OF THE FLOURISHING LEMON TREE THAT GUARDS THE FARMHOUSE AND SURROUNDING ESTATE SERVES TO REPRESENT THE TERRITORY.

It is most celebrated in our Centovie line, a project that started with Pecorino in 2015, after years of study and experimentation, and continued in 2019 with the first Umani Ronchi Rosè and Montepulciano d'Abruzzo, all produced in limited quantities.



CENTOVIE COLLI APRUTINI IGT PECORINO The Pecorino Colli Aprutini IGT "Centovie" is made with select, organic Pecorino grapes from the Roseto degli Abruzzi estate. The wine matures in concrete for 12 months before aging a further 5 months in the bottle.

Pecorino 100%





CENTOVIE COLLI APRUTINI IGT ROSATO

A wine capable of combining Montepulciano's expressive power with a soft, delicate winemaking style that brings out the grapes' fresh and fruity nuances.

Montepulciano 100%

organic

CENTOVIE MONTEPULCIANO D'ABRUZZO DOC

Made with select grapes from our Montipagano vineyards, the Montepulciano d'Abruzzo DOC "Centovie" is an ambitious wine that matures partially in small oak barrels and partially in large ones for 12-14 months.

Montepulciano 100%









MONTIPAGANO

TREBBIANO D'ABRUZZO DOC One of the most cultivated white grapes in central Italy, Trebbiano has proven capable of absolute originality. Here it matures for a short period in stainless steel.

Trebbiano 100%



MONTIPAGANO

MONTEPULCIANO D'ABRUZZO DOC

The Montipagano comes from a terroir that's proven particularly well suited to organic cultivation. A part of the wine matures briefly in large barrels.







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.



JORIO

MONTEPULCIANO D'ABRUZZO DOC The Jorio expresses Montepulciano's maximum potential: character, aromatic persistence and pleasantness. It matures for about a year in oak and a few months more in the bottle.

Montepulciano 100%

VELLODORO

TERRE DI CHIETI PECORINO IGT

In production since 2007, this monovarietal Pecorino is aimed at highlighting the attributes of the Adriatic coast's native grapes. It matures for about 4 months in stainless steel drums (in contact with its own yeasts). **Pecorino 100%**





PODERE

MONTEPULCIANO D'ABRUZZO DOC The Podere is a monovarietal Montepulciano produced in the high hills of Abruzzo. 4 months in stainless steel drums are followed by a short period of bottle aging.

Montepulciano 100%



OUR WINES ARE EXPORTED TO OVER 50 COUNTRIES, BUT THEIR CONNECTION TO THE LAND AND ITS ROOTS REMAINS SOLID AND STRONG.

Thanks to a forward-thinking management approach, Umani Ronchi has consolidated its position across all the world's major markets. A deep passion for the land and for wine tourism have inspired Massimo and Michele Bernetti to take on new projects, first the Osimo Bottaia barrel loft, a model of sustainability, then the Crand Hotel Palace in Ancona and its "Wine Not?" wine bar.







UMANI RONCHI VITICOLTORI IN MARCHE E ABRUZZO

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