



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 Fidele 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.

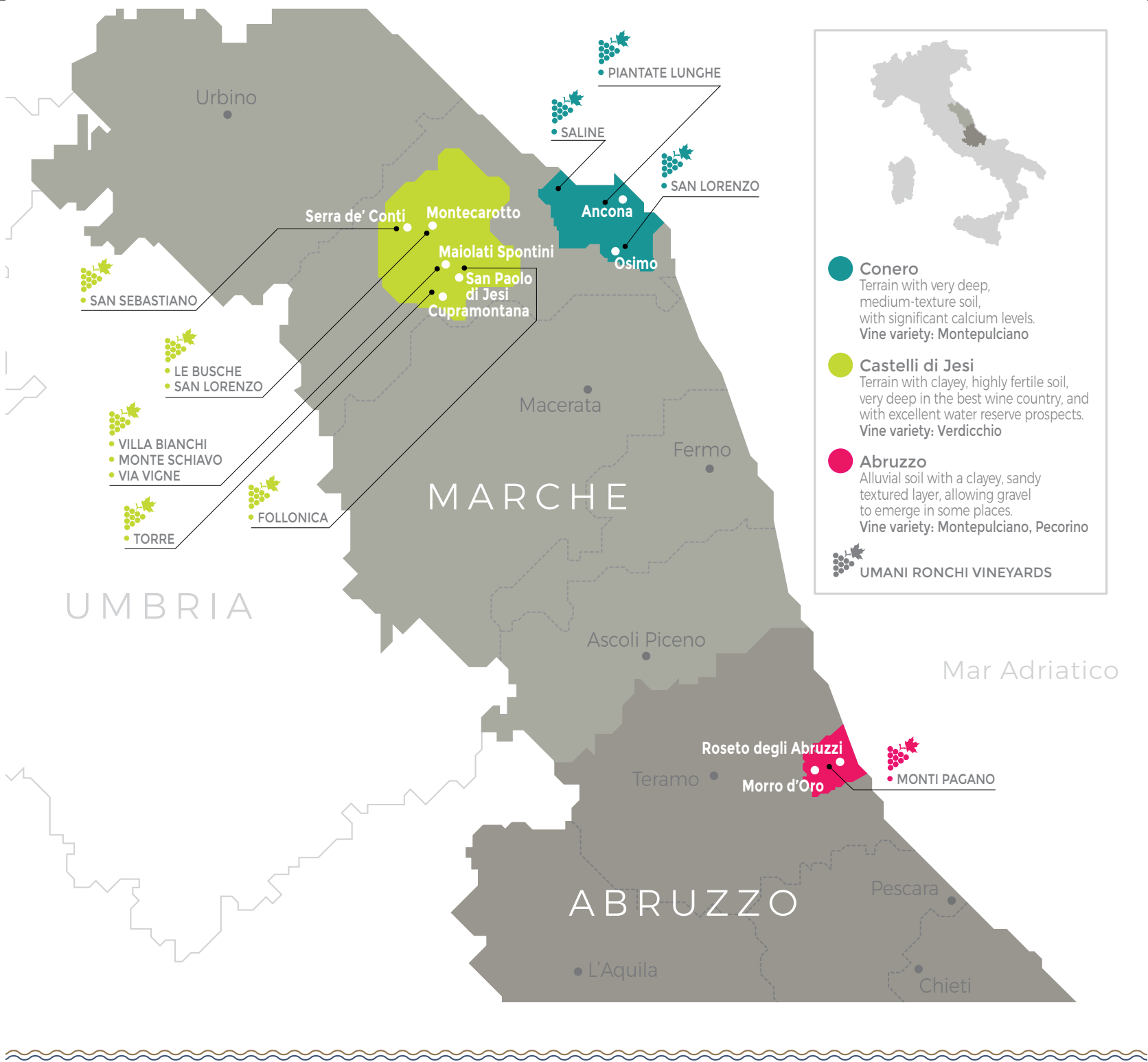
The 185 km of rows in twelve vineyards are the result of a constant research and investment on assembling the most vocated areas and following the most

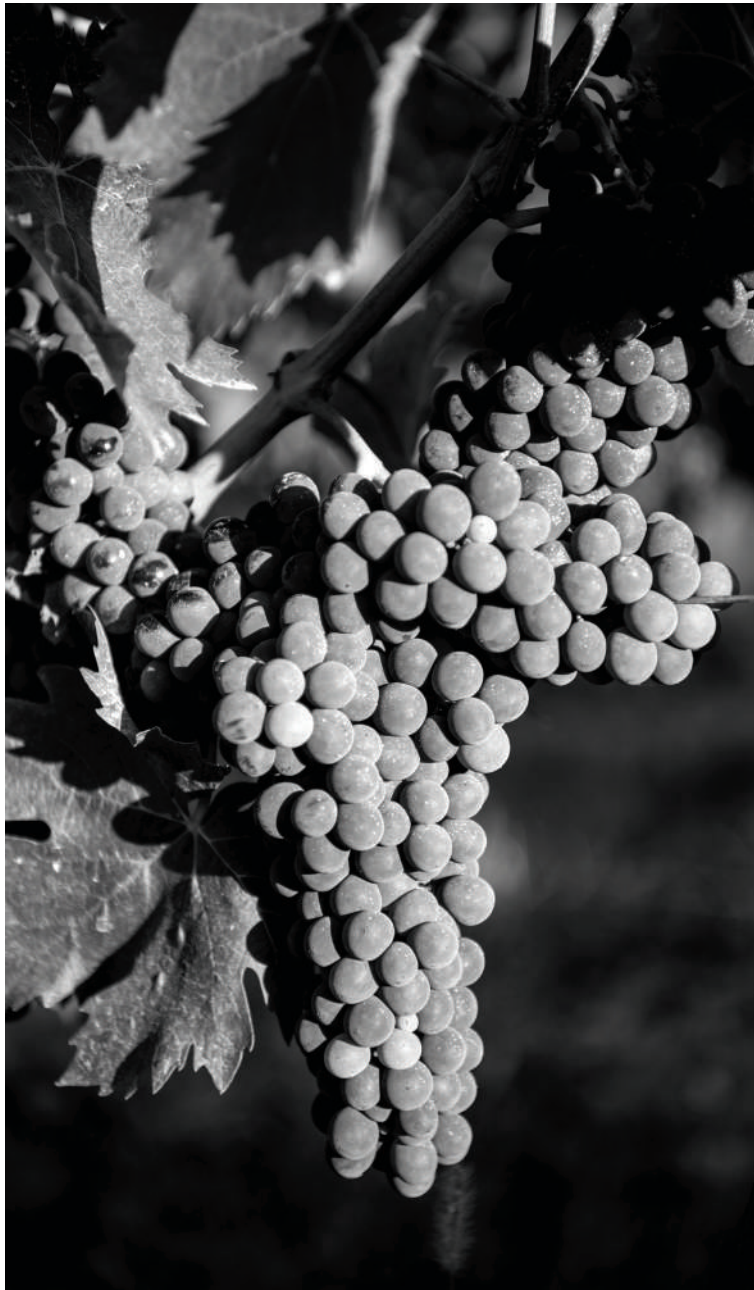
modern wine-making techniques.

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.









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 the 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
bready 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





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