



## Umani Ronchi, Jorio, Montepulciano d'Abruzzo 2016, Abruzzo, Italy



Impressed by this lighter, fresher style of Montepulciano d'Abruzzo, judges handed over a well-deserved Gold, while team leader Sarah Jane Evans MW described a 'silky palate full of juice, like plums and damson'. Consultant Cinthia Lozano appreciated its 'round tannins, and smooth and dry palate, with oaky notes of chocolate and coffee', while team leader Laura Rhys MS spoke highly of its 'dark cherries and blackcurrants, along with some liquorice spice'.

## Umani Ronchi, Pelago 2014, Marche, Italy



Team leader Hamish Anderson was impressed by this Gold winner's 'great nose and classical palate', going on to describe 'lavender and pepper aromas, with red fruit, spice and minerals, as well as good grip and structure on the finish'. Joshua Castle of Noble Rot described 'tannins suave and captivating, along with tomato leaf, ripe red fruit and cardamom spice', while team leader Lionel Periner thought the palate 'mature, full bodied, complex, with an elegant finish'.