



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

JORIO

Montepulciano d'Abruzzo DOC

Grape Variety

Montepulciano 100%

First year in production

1993

Area of Production

Abruzzo

Jorio is Umani Ronchi's selected Montepulciano d'Abruzzo DOC. It was created in the mid-nineties to express the great potential of this varietal in collaboration with fanatically dedicated Abruzzese winegrowers with vineyards in particularly favorable areas for its growth. The name of the wine is intended as a tribute to the great twentieth-century Abruzzese poet Gabriele D'Annunzio, who made his wild, provincial native soil into a "barbaric" novelty, exciting and transgressive, with which he stirred and won the public's favor. Here is D'Annunzio's dedication to his pastoral tragedy The daughter of Jorio: "To the land of Abruzzi, to my mother, to my sisters, to my brother in exile, to my buried father, to all my dead, to all my people between the mountains and the sea, this song of ancient blood I consecrate."

General Characteristics

Vineyards

Located in various municipalities in the Abruzzo Region, the vineyards from which we produce Jorio are distinguished by the special attention which is dedicated to pruning. The aim is to limit fruit production and create ideal conditions for air to circulate around the productive layer of the vine. These are essential conditions for ensuring ideal ripening of the Montepulciano grape.

Harvest

The harvest is carried out by hand and usually takes place from the end of September to the mid of October.

Vinification

The grapes are destalked and lightly pressed, then undergo maceration for 10- 12 days in steel fermentation vats. The temperature in this period is kept at between 26° and 28°C. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. The wine next moves on to the aging process. About 50% is aged in 5000/8000-liter oak barrels, and the rest in barriques on their third or fourth time of use, for about 12 months. After the assemblage, the wine rests in the bottle for several months.

Tasting Notes

"Deep ruby red, recalls plums and red cherries on the nose, followed by balsamic and salty notes on a background of ripe licorice. Tannins are soft and well-integrated; it comes across as full and vigorous, with a long and intense finish with a mix of brambly blackberry, cherry, oak spice, and herb notes."

Serving Glass

Goblet of medium size and roughly spherical shape to allow better appreciation of the complex aromas.

Ideal Serving Temperature

18°C (66°F)

