



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

CAMPO SAN GIORGIO

Conero Riserva DOCG

Campo San Giorgio is the chosen name for the land where this wine is grown in the Osimo municipality. It is shown on the back label. This land has proven its unique character after some experimentation harvests. Finding its roots in a long family tradition, the label draws its inspiration from a 1970's rendering of Rosso Conero, depicting the vines, Camerano village, and the Mount Conero surrounding. This special terroir is emphasized via the wine, and the result is a great Montepulciano able to harmoniously combine strength, depth, terroir, elegance.

DENOMINATION

Conero Riserva DOCG

GRAPE VARIETIES

Montepulciano 100%

AREA OF PRODUCTION

Marche, Conero

VINEYARD

The vine of Campo San Giorgio, averaging 15 years old, faces south-east at approximately 492 feet above sea level. The terrain, dating back to marine formations from the Pleicene-Pleistocene era, consists of very deep, chalky clay loam. It is 32808 square feet, containing 8,000 plants per hectare. The rows are planted 6.9 feet apart, and vines are 24 inches along the row.

TRAINING SYSTEM

Bush-trained vine, kept within strict limits by very close pruning.

YIELD PER HECTARE

Targeted thinning, aims to reach a production of about 500/750 gr of fruit per plant, and it has a yield of 5-6 tons per hectare.

HARVEST

The grapes are picked by hand, and collected and transported in boxes. The harvest, strictly connected with the climatic trend, does not normally in October, when the grapes have reached peak condition with an advanced degree of phenolic ripening.

VINIFICATION

The destalked grapes and a small variable percentage of whole bunches are fermented - without crushing - in stainless steel tanks on its natural yeasts at 82-86°F for 14-16 day

AGING

Once the malolactic fermentation is completed, the wine is aged for 12 months in small barrels and further 12 months in large casks. The wine does not undergo any fining and filtration. After bottling, Campo San Giorgio rests in a temperature-controlled environment for about 8-10 months.

TASTING NOTES

Deep ruby red colour with purple and garnet bright tints. The sweet touch of the fruit gives a very harmonic mouth and extremely silky tannins. Herbal notes harmonize with a long and pleasant finish. This wine presents a full and highly fruity bouquet: ripe cherry, plum, and orange peel finish, all this mixing up with a sweet spice taste, like vanilla and licorice plant.

SERVING GLASS

A large glass, with a fairly broad body. This allows the correct oxygenation of red wines which have had long ageing in bottle and whose tannins have taken on a softer character, developing complex tertiary aromas which will be well-concentrated in the narrower opening of the glass.

PAIRINGS

A fine companion to elaborated and flavourful dishes based on red meats, game-birds, mature and spicy cheese.

IDEAL SERVING TEMPERATURE

61-64°F



Vegan
practicing



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