



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

VELLODORO

Terre di Chieti Pecorino IGT

Grape Variety Pecorino 100%

First year in production

2007

Area of Production

Abruzzo, Monti Pagano

Pagano's name of Pecorino grape variety, also known as "grape of the sheep," derives from the strong connection between sheep farming and agriculture and the presence of this grape variety in the areas of shepherds transhumance. In the past, this grape variety, thanks to its high aroma concentration, good alcohol content, and even more thanks to its excellent acidity, which is the most distinctive characteristic of Pecorino, was used to improve the quality of wines produced with other varieties. Pecorino growing had almost disappeared because of its very low productivity. Types that were quality-wise of a lower level, but had higher productivity, had been preferred to Pecorino. Our Pecorino Project started in 2005 and represented the new Umani Ronchi front in its discovery and exploitation of Adriatic native varieties and a strengthening of our position in the Abruzzi region.

General Characteristics

Vineyards

Pecorino vines trained in our Roseto Degli Abruzzi estate overlook the Gran Sasso mountain and completing the grapes need with strict selections led by our agronomic supervision, especially in the northern part of Chieti. Soil is here mainly clay—sandy, deep, and relatively fresh. The area enjoys an excellent thermal range which grants elegance and complexity of aromas.

Harvest

Grapes are hand-picked in September, paying the highest care not to lose their acidity content.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation occurs in stainless steel tanks at a temperature of 16–18°C for about 10/15 days. The wine does not undergo malolactic fermentation. The wine rests in stainless steel tanks for about four months, in contact with its yeasts.

Tasting Notes

“Bright straw yellow color is a crowd-pleasing for its balanced and lively mix of nectarine, pink grapefruit sorbet, and lemon thyme flavors.”

Serving Glass

Goblet of medium size and roughly spherical shape to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth by directing it first to the sides and rear of the tongue and then to the tip and allow its softness to be adequately evaluated.

Ideal Serving Temperature

10–12°C (50–54°F)



DANIELE CONTERNO

WHITE WINE



Langhe Nascetta DOC

Denomination: Langhe DOC Nascetta

Solar exposure: West

Composition of the soil: very steep, malleable, difficult to work and rich in clay, with a high percentage of tuff

Grape variety: Nascetta 100%

Production area: Madonna di Como

Harvest: manual, with grape selection at the vineyard.

Harvest time: end of September.

Vinification: soft pressing, fermentation in steel containers at a controlled temperature of 14°-16°C.

Fermentation time: the must is separated from the skins and fermented in steel tanks for 25-30 days.

Fermentation temperature: variable with peaks of 18°C.

Ageing in cellar: the wine remains in steel tanks for 3 months.

Ageing in bottle: 2 months.

Bottles produced: n. 2,000 of 0.75 L each.

Food pairing: excellent as an aperitif, or with fish and shellfish dishes.

Serving temperature: 10° - 12°

Alcohol content: range from 12 to 13% Alc/Vol depending on the vintage.

Vibrant yellow with green undertones; rich aroma with hints of pineapple, orange blossom, exotic fruits, banana and honey.

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicegroup.com



WINEMAKING:



The grapes are picked before 10 o'clock in the morning and are placed overnight in our cool underground fruttai (room for drying grapes for vinsanto) and then moved onto the next stage the following morning.



Subsequently pressed without de-stemming. The maceration happens in the press until the desired colour is achieved.



The fermentation process begins naturally and lasts for 30-35 days at a controlled temperature of 12°-15°C. The wine ages on its own lees in stainless steel barrels for 3 months with frequent bâtonnage.

BOTTLING: on the full moon at the end of January/beginning of February

PRODUCTION: 8,000 bottles



GALIO TOSCANA I.G.T ROSATO

THE VINEYARD: "vigneto del mattino"

BLEND: 100% Sangiovese

AGE OF THE VINES: 9-10 years

ORIENTATION OF THE VINES: South East

SOIL TYPE: sand (79%), clay (15%)
and light loam (6%)

DENSITY OF PLANTING: 5,000 per ha.

HEIGHT ABOVE SEA LEVEL : 335-365
meters above sea level

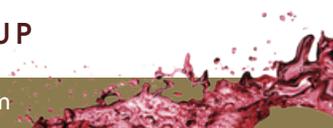
PER HECTARE YIELD: 55 Hl/Ha

HOLISTIC AGRICULTURAL PRACTICE

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicgroup.com



MAROTTI CAMPI



ORGIOLO

LACRIMA DI MORRO D'ALBA DOC SUPERIORE



TECHNICAL SPECIFICATIONS

Appellation: Lacrima di Morro d'Alba D.O.C. Superiore

Production area: Morro d'Alba (AN) - ITALY

Grapes: Lacrima

Soil: Mixed mostly clay

Exposition: South / South-East;

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 3.450 vines/hectare

Harvest: Late September hand harvested in small crates

Vinification: Soft crushing, maceratin on the skins for 10-14 days, fermented in stainless steel 18°

Ageing: 12 months in small used french oak barrels, aged 6 months in bottle

WINE ANALYSIS

Alcohol: 13,5% vol.; **Total acid:** 5,00; **Ph:** 3,30; **Sugars:** 2 g/l

TASTING NOTES

Intense ruby red with violet reflections. Aromas of rose, blackberry, pink pepper and juniper berries, with hints of oriental spices.

Nicely fruity and spicy on the palate, with smooth tannins, long velvety finish.

Serving temperature 18°C approx. with elaborated first courses, duck breast, turkey, roasted meat, lamb, pork and rabbit.



Antonio
Galloni
89 PTS
2018



TASTING NOTES

A great example of Primitivo for Zinfandel lovers around the world. Mediterranean herbs, soft fruits, round and full.

Feline

Primitivo di Manduria

COUNTRY	ABV
Italy	13%

REGION	VARIETALS
Puglia	Primitivo

APPELLATION
DOC Primitivo di Manduria

WINERY

Gregory Perucci is pioneering in every way. He was the first to champion the Primitivo grape in the Puglia region, previously only used to produce cheap bulk wine, and the first to commit serious effort to studying the many facets of the area's different soils. Gregory has since made a name for himself internationally for his research organization Accademia dei Racemi. They focus only on old native grapes, mostly unknown and underrated on the market. The most important results were achieved on the Malvasia Nera, and, recently, Verdeca and Vermentino. The estate is proud to have a new event space in Manduria—"Spacio Primitivo"—at which to host tastings and grander events.

CULTIVATION

Manually harvested from beginning of September.

VINIFICATION

The mechanization is limited to farming methods. Average volume per hectare is 60-70 quintals of grapes.

AGING

Aged 6 months in French oak.



CANTINA DI VENOSA

Wines with hints of music and poetry

VERBO RED

DOC AGLIANICO DEL VULTURE



ALCOHOL	14.5%
GRAPE VARIETY	100% Aglianico del Vulture
VINEYARD TRAINING	Espalier
PRODUCTION AREA	North-eastern part of the Province of Potenza delimited by the production disciplinary which includes the territory of n. 15 Municipalities, especially in the Municipality of Venosa Città di Orazio
AGE OF VINES	10 - 20 years
PRODUCTION PER HA	7 - 9 tons
VINEYARD ALTITUDE	400 - 550 meters
HARVEST PERIOD	From 10 to 30 October
HARVEST METHOD	Selection of the grapes, harvested by hand in the early hours of the morning and immediate transport of the same to the cellar.
VINIFICATION	In small fermenters and skin maceration at a controlled temperature from 23 - 26 °C, completion of the alcoholic and malolactic fermentation in stainless steel tanks.
AGING	Aged in oak barrels for 12 months
TASTING NOTES	
VISUAL	Intense ruby red color with slight garnet reflections.
BOUQUET	Vinous bouquet with a delicate scent of currant, moderately spicy.
TASTE	Dry, savory and persistent flavor, very pleasant in its harmony.
FOOD PAIRINGS	Classic roasts, Mediterranean first courses, game and aged cheeses.
SERVING TEMPERATURE	About 16 - 18 °C

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicergroup.com



CORTE DI CAMA

Sforzato di Valtellina D.O.C.G. 2016



GRAPE VARIETIES: nebbiolo 100%, withered grapes

GROWING LOCATION: selection of thinnest bunches in the best vineyard areas of Valtellina Superiore DOCG in the districts of Berbenno, Sondrio and Montagna in Valtellina.

VINEYARD POSITION: between 350 and 550 meters above the sea level, southern exposure

SOIL: sand (80%), silt (20%), no limestone
High content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTINGS DENSITY: 4.000 plants/ha

GRAPE HARVEST: grapes are harvested from 15 October by collecting them in wooden boxes of 4/5 kg and subsequently the grapes are dried naturally in the fruit room until early december.

ALCOHOL CONTENT: 16%

TOTAL ACIDITY: 5,60 g/lt

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 17 hl/ha

BOTTLES: 13.000

TECHNICAL PROFILE:

Vinification: The grapes are left to dry until early December, after the drying they're carefully selected at the sorting table where not perfectly intact or affected by mold grapes are eliminated. After a delicate de-stemming the grapes are lightly pressed sent to stainless steel tanks where the alcoholic fermentation takes place in 18 days of maceration of the skins in the must at the temperature of 25 °C. After pressing the wine undergoes malolactic fermentation in french oak barrels in which the aging continues for 18 months. In the end the wine is aged in the bottle for another 10 months before the release.

TASTING NOTES:

A dark garnet-red color alongside orange overtones. Pronounced varietal and persistent aromas, polished spicy edges of vanilla and hints of dried fruit and flowers. It has a warm, dry, silky, soft and persistent flavor, with lingering sensation of jam. This is a wine of great delicacy. Garnet red color with orange highlights. Pronounced aroma with elegant spicy notes of vanilla and hints of fruit in liquer and dried flowers. Warm flavour, dry and persistent with a beautiful freshness.

WINE PAIRINGS:

Venison and game, roasted meat, stews, cold cuts, braised meats, stracotto, strong and long aged cheeses like Bitto. Perfect by itself.