

Osimo, Province of Ancona

Established: 1957

Owners: Bernetti family

Winemakers: Giacomo Mattioli & Beppe Caviola

Production: 3.3000,000 bottles

Hectares under vine: 230

Viticulture: Conventional



The Bernetti family, proprietors of Umani Ronchi, have led the quality revolution of the Marche's indigenous variety, Verdicchio. Based near Ancona on the eastern coast of central Italy, the vine has flourished in the mild climate, favoured by hilly terrain, long hours of sunshine, cool nights and moderating sea breezes from the Adriatic.

The Bernetti's own over 200 hectares of prime vineyards in the Marche (110 in Verdicchio Classico and 60 in Rosso Conero) and Abruzzo (30 in the prestigious 'Colline Teramane', the region's first DOCG appellation). Leading Piedmontese Oenologist Beppe Caviola heads the oenological team, having received a healthy legacy from retired consultant and Italy's greatest winemaker, Giacomo Tachis.

In the 2011 Gambero Rosso Guide, Umani Ronchi were awarded a double Tre Bicchieri for their Verdicchio Casal di Serra Vecchie Vigne 2008 and Cumaro 2007. Even more impressive, it's the second double award in a row for Umani Ronchi.

VINI BIANCHI

Verdicchio dei Castelli di Jesi Classico DOC 'Villa Bianchi'

Named after the farmhouse on the vineyard, Villa Bianchi comes from the heart of the production zone and best expresses Verdicchio's freshness and elegance with notes of floral blossom, citrus, apple and almond, the palate finishing whistle-clean and dry.

Verdicchio dei Castelli di Jesi Classico Superiore DOC 'Casal di Serra'

First made in 1983, Casal di Serra is Umani Ronchi's flagship Verdicchio. The grapes are selected (by hand) from four vineyards, ranging from eight to thirty years old. After a light pressing, the must is rapidly cooled and fermentation takes place in stainless steel (no malo), with about five months lees contact. Straw yellow with hints of gold, there are aromas of wild flowers and mineral notes; the palate is one of balanced richness and elegance with good intensity and persistence.

Verdicchio dei Castelli di Jesi Classico DOC Riserva 'Plenio'

The name of the wine, from the Latin Plenum, is intended to suggest the characteristics of fullness, complexity and structure. The vineyard, near the picturesque village of Cupramontana, was planted in the 1992 at 350 metres. After a soft pressing, two thirds of the must ferments in stainless steel, the remainder in new barriques. The wine is assembled in the following March and left on its lees in cement vats for eight months, with a further six months refinement in bottle. A deep straw yellow with golden tints; on the nose there are slight vanilla overtones of ripe fruit, bitter almonds, aromatic herbs and a typical note of aniseed - which is a hallmark of its vineyard. These characters are confirmed on a rich and velvety palate that finishes long.

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Maximo IGT

Botrytis affected Sauvignon from a small part of the Villa Bianchi estate. Here, botrytis is encouraged by the alternation of high humidity and drier airflows at fairly low temperatures. Golden colour with amber tints, the nose is complex with distinct aromas of honey, apricot, ripe fig, candied fruit and citrus. The palate is rich and honeyed with balanced sweetness and acidity and a long finish.

VINI ROSSI

The Montepulciano variety originated in Abruzzo and is known for its full fruit flavours and soft tannins. In the Marches, Montepulciano forms the basis of the region's most important red, Rosso Conero. It was Umani Ronchi that really put Rosso Conero on the map in 1988, when their 1985 'Cumaro' won the top red wine award at London's International Wine Challenge from a field of entries that, at the time, was billed as the world's largest comparative tasting.

Montepulciano d'Abruzzo DOC 'Podere'

First made in 1977, this entry level Montepulciano is the ultimate value pizza wine. Highlighting the varietal characteristics (plum and morello cherry) with freshness (no oak), the result is a pleasing and versatile easy-to-drink wine.

Rosso Conero DOC 'San Lorenzo'

100% Montepulciano from two estates in Ancona and Osimo within the small DOC of Rosso Conero. Following fermentation, half of the wine is matured in large old casks of 5000-8000l, the other in two and three year old barriques. Ripe red berry and cherry fruit combines with earthy overtones, the palate soft and fruity with silky tannins.

Rosso Conero Riserva DOCG 'Cumaro'

The name Cumaro is a tribute to Mount Conero, originally 'komaros' in Greek, which means arbutus - an evergreen shrub which grows freely in the Conero woodlands. Since the 2004 vintage, the wine has been entitled to the appellation of DOCG Riserva and the current edition celebrates its 20th vintage.

Aged 12 - 14 months in new and second use barriques, it is a deep ruby red with an intense bouquet of ripe plum, blackcurrant and morello cherry fruit with hints of spice, black pepper, vanilla and tobacco. The palate is rich and generous with smooth tannins and a long finish.

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