UMANI RONCHI Marches & Abruzzo

Osimo, Province of Ancona

Established:1957

Owners: Bernetti family

Winemakers: Giacomo Mattioli & Beppe Caviola

Production: 3.3000,000 bottles

Hectares under vine: 230

Viticulture: Organic

Vegan Friendly

The Bernetti family, proprietors of Umani Ronchi, have led the quality revolution of the Marches' 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.

VINI BIANCHI

Verdicchio dei Castelli di Jesi Classico DOC Superiore 'Casal di Serra'
First made in 1983, Casal di Serra is Umani Ronchi's flagship Verdicchio. The grapes are selected 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 Superiore 'Vecchie Vigne'
Vecchie Vigne is made from the oldest vines from the Casal di Serra vineyard at Montecarotto, planted in the 1970's. The harvest here is quite late, usually around mid-October and the wine is fermented with natural yeasts in stainless steel before ageing on fine lees in concrete for ten months. Notes of camomile, apricot, sage and hazelnut, the palate is complex and textured with Verdicchio's typical refreshing finish.

Pecorino IGT Í Sassi'
The Pecorino grape, indigenous to Abruzzo, derives its name from the strong connection between sheep farming and agriculture. Almost forgotten by the 1980's it was rescued by a handful of wineries and today Pecorino is one of Italy's most in demand wines. Umani Ronchi's Pecorino vineyards are in Roseto degli Abruzzi overlooking the Grand Sasso mountains.

I Sassi is aged in stainless steel without malo. Fresh and zesty, this is medium-full on the palate with pleasing texture and a crisp finish.

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Pecorino IGT 'Centovie'
A selection of the best grapes from the vineyards in Roseto degli Abruzzi. Following alcoholic fermentation the wine is aged on fine lees (no malo) in 50% stainless and 50% old tonneaux for 12 months. Lemon rind and white blossom on the nose, the palate is minerally with more zesty lemon curd and herbs and a long refreshing finish.

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', although it goes with just about anything. 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'
In the Marche, Montepulciano also forms the basis of the region's most important red, Rosso Conero. This is 100% Montepulciano from two estates in Ancona and Osimo. 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.

The vineyard, close to Osimo, consists of very deep, chalky loam soils and harvest usually takes place in mid October. Fermented with natural yeasts and aged in barriques, 30% new, for 12-14 months. Fresh red berry jam and cherry liqueur on the nose with chewy red cherry, liquorice and cocoa. Cumaro mellows with time and rewards up to 15 years of cellaring.