



# UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

## **CENTOVIE**

Colli Aprutini IGT Pecorino

### **Grape Variety**

Pecorino 100%

### **First year in production**

2015

### **Area of Production**

Roseto degli Abruzzi

In the last several years, our Roseto degli Abruzzi estate, with mainly Montepulciano vineyards and a small section of Pecarina, has enriched the quality and typicality of the grapes. Since the first harvest in this area, we decide to cultivate the vineyards following organic methods because we thought that the position, soil, and climate were perfect for this type of farming. In 2000, the village of Centovie was where we first gazed over the estate where our Pecarina was born. A wine that, in our opinion, shows all of the elements of this amazing estate located between the Gran Sasso mountain and the Adriatic coast.

### **General Characteristics**

#### **Vineyards**

The soil here is mainly clay-sandy, deep, and rather fresh . Every year we harvest by hand and select the best grapes in the vineyard in Roseto degli Abruzzi.

#### **Harvest**

Grapes are hand-picked in early September, taking the greatest care not to lose their acid content. Grapes are stored in small steel trolleys to preserve the integrity of the fruit.

#### **Vinification**

After a light pressing, the prime must is rapidly cooled and then goes through static decantation . The alcoholic fermentation takes place in stainless steel tanks at a temperature of 20° (68°F) for about 20 days. The wine does not undergo malolactic fermentation . 50% of the wine rests in stainless steel tanks and 50% in neutral tonneaux for about 12 months. After that, the wine ages in bottle for at least five months.

#### **Tasting Notes**

“Aromas of white pears, lemon zest, apricot, herbs and cheese. It’s medium-bodied with bright acidity and a waxy, citrusy finish.”

#### **Serving Glass**

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavor 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 properly evaluated.

#### **Ideal Serving Temperature**

12-14°C (52-56°F)