



# UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

## **CÙMARO**

Conero Riserva DOCG

### **Grape Variety**

Montepulciano 100%

### **First year in production**

1985

### **Area of Production**

Conero, Marche

Cùmaro is one of the most important wines in the story of Umani Ronchi, and it can also be numbered among the founding members of the family of fine wines from the Conero area. It was created in the mid-1980s to celebrate the Montepulciano varietal from an area close to the sea with highly calcareous soils, using methods based on very strict selection of grapes in the vineyard and what were, at least then, modern techniques of vinification and aging. The name Cùmaro is a tribute to Mount Conero, komaros in Greek, which means “arbutus”: an evergreen shrub which grows freely in its woodlands. Since 2004, the wine has been entitled to the appellation “DOCG (Guaranteed and Controlled Denomination of Origin) Conero Riserva”.

### **General Characteristics**

#### **Vineyards**

The vineyard from which Cùmaro originates is situated on the edge of the municipality of Osimo, facing southeast, at a height of about 500 feet above sea level. The terrain, which started out as marine formations from the Pleiocene-Pleistocene era, consists of deep and particularly calcareous soils. The yield is kept within strict limits by very close pruning and targeted thinning and can vary from 2-2.5 tons per acre according to the season.

#### **Harvest**

The grapes are picked by hand and collected and transported in boxes. Montepulciano is a fairly late variety. Harvesting does not normally begin before October 20th when the grapes have reached peak condition with an advanced degree of phenolic ripeness.

#### **Vinification**

The grapes are destemmed and lightly crushed, then fermented at 81-84°F in steel fermentation tanks for 12-14 days with natural yeasts. Subsequently, the wine moves on to the malolactic fermentation stage, at the end of which it is aged in 225 litre oak barriques for a period of 12-14 months. After bottling, Cùmaro is left to age further in a temperature-controlled environment for about 6-8 months.

#### **Tasting Notes**

Finely knit and fresh, a sleek, medium- to full-bodied red with fine grained tannins defining a pleasing range of chopped black cherry, dried thyme, Kalamata olive and fig cake flavors. Lingering, spiced finish.

#### **Serving Glass**

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

#### **Pairings**

Particularly suitable for going with stuffed pasta, grilled dishes, spit-roasted pork, game and braised dishes, as well as a rich cheeseboard of mature and tangy cheeses.

#### **Ideal Serving Temperature**

15°C (64°F)

