



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

PODERE

Montepulciano d'Abruzzo DOC

Grape Variety

Montepulciano 100%

First year in production

1993

Area of Production

Abruzzo

Montepulciano is one of the main Italian denominations, and most of all it shows a very high versatility. Our version wishes to underline one of the main qualities of these grapes: the ability to obtain extremely pleasant wines with an authentic personality. Its pleasantness derives from the fruit notes and the clean finish and the excellent balance among tannins, structure, and acidity; its authenticity, appears through the great ability of these grapes to always show the best quality and recognizability, even in the most difficult vintages. Montipagano is Umani Ronchi's organic Montepulciano d'Abruzzo DOC.

General Characteristics

Vineyards

Planted on a soil with a perfect balance between sand and clay and a good presence of stones, which is ideal for vinegrowing, it has a southwest exposure, and it is situated at about 200 meters (657 feet) above sea level. The plant density goes from the 1600 per hectare (648 per acre) in the canopy vineyards to 5000 per hectare (2,025 per acre) in the cordon vineyards. The agronomic management is in compliance with the regulations for organic agriculture.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September through the first ten days of October.

Vinification

After de-stemming and a soft pressing, the must is let to ferment at a temperature of 26-28°C (79-82°F) in steel tanks for 10-12 days. Once alcoholic fermentation is completed, the wine undergoes malolactic fermentation, after which part of the wine goes through a short refining period in a oak barrels.

Tasting Notes

Flavors of ripe mulberry and damson plum preserves are layered with light, creamy tannins in this round and balanced, medium-bodied red, which is fresh, with hints of herb and spice on the finish.

Serving Glass

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas.

Ideal Serving Temperature

16°C (64°F)