

RONCO DEI CILIEGI



Romagna Sangiovese Modigliana DOC

GRAPES

Sangiovese, selection of large and round berries Apennine ecotypes.

VINEYARDS OF ORIGIN

Modigliana

ALTITUDE

330 mt a.s.l.

SOILS

Marl and calcareous sandstones with a frank texture sandy.

VINEYARD CHARACTERISTICS

Vineyard planted in 1975 and restored in 2019, trained in spurred cordon, planted in retouching on lean, in a fan shape or terraced.

Ronco dei Ciliegi is Sangiovese cru that takes its name from two splendid cherry trees which, after the cheerful spring vivacity of their flowers, have always been filled with beautiful deep red fruits. Much of the historic vineyard has been “restored”, no plants have been cut down, the old forms of farming have been restored and the failures replanted using the old ecotypes, found from the notes of Remigio Bordini and given to his son Francesco who carries on his father's work. The label has been redesigned following the spirit of the first vintages, with the decentralization on the right that has become the stylistic signature of the winery and the Italic font typical of the origins. The enhancement of the splendid stroke by the painter Tano dal Monte, in Renaissance red color, has been restored by retracing the historical indications of the company.

HARVEST

Last week of September, hand picked harvest.

VINIFICATION

Spontaneous fermentation in steel and small oak vats, 25 days of maceration on the skins.

AGING

Aging for 10 months in tonneaux and lightly toasted Allier barriques. No less than 14 months in the bottle.

ALCOHOL 13%

BOTTLES PRODUCED

2530 in 750 ml size
200 in 1500 ml size

