

RONCO CASONE



Romagna Sangiovese Modigliana DOC

GRAPES

Sangiovese grosso (Romagna clones)

VINEYARDS OF ORIGIN

Modigliana

ALTITUDE

360 mt a.s.l.

SOILS

Marly limestone with sandy loam texture.

VINEYARD CHARACTERISTICS

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

Ronco Casone is a cru produced from Sangiovese grapes. The vineyard, located along the cypress-lined avenue leading to Modigliana, takes its name from the nickname of a family that managed the land as sharecroppers for generations. The North-West position of the vineyard historically favoured hot vintages, such as the memorable 1979. Recently, global warming has improved conditions for the vineyard, which is now known for its finesse, minerality and extraordinary longevity.

HARVEST

First week of October, 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 and Troncais barriques. No less than 14 months in bottle.

ALCOHOL 13,5%

BOTTLES PRODUCED

1150 in 750 ml size
90 in 1500 ml size

