

RONCO DEL RE



RONCHI DI CASTELLUCCIO

Colli di Faenza Doc Sauvignon Blanc

GRAPES

Sauvignon Blanc

VINEYARDS OF ORIGIN

Modigliana

ALTITUDE

370 mt a.s.l.

SOILS

Marly limestone with sandy loam texture.

VINEYARD CHARACTERISTICS

Vineyard planted in 1975 and restored in 2019 trained in spurred cordon, rows are arranged around the hills.

Ronco del Re is the flagship wine of Ronchi di Castelluccio, made from Sauvignon Blanc grapes from vineyards about 50 years old. The vineyard stretches along a thin strip of land, located between the road and a deep cliff that separates it from the river ('re' in the local dialect) and overlooks the Lamone Valley towards the Pieve del Tho, a building from the 1800s built on the remains of Roman baths. In this area, the vineyard captures the heat of the sun during the day and that of the earth at night. Every year the bottles of Ronco del Re are filled with a wine of a soft golden colour, expressing the exceptional combination of natural virtues, tradition and science at the service of an art.

HARVEST

Last week of September, hand picked harvest.

VINIFICATION

Spontaneous fermentation in small wood.

AGING

Aging for 8 months in low toasted Allier and Vosges barriques. Minimum 14 months in bottle.

ALCOHOL 14%

BOTTLES PRODUCED

833 da 750 ml

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