

RONCO DELLA SIMIA



Romagna Sangiovese Modigliana DOC

GRAPES

Sangiovese, selection of Apennine ecotypes with elliptical berries.

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, planted in retouching on lean, in a fan shape or terraced.



Ronco della Simia is a Sangiovese known for its meatiness and thick skin that gives the wine unique characteristics, combining natural finesse and elegance with an unusual power that requires long bottle ageing to balance. This wine is also distinguished by its original label, inspired by the 16th-century drawings of the Bolognese naturalist Ulisse Aldrovandi.

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 allier, vosges, low toasted tonneaux and barriques. No less than 14 months in bottle.

ALCOHOL 13,5%

BOTTLES PRODUCED

2500 in 750 ml size
150 in 1500 ml size

