



PRODUCER PROFILE

Estate owned by: Vittorio Fiore
Winemaker: Vittorio Fiore
Total acreage under vine: 30
Estate founded: 1974
Winery production: 80,000 Bottles
Region: Emilia-Romagna
Country: Italy



Ronco dei Ciliegi IGT 2012

WINE DESCRIPTION

The name "Ronco dei Ciliegi" means "Vineyard of the Cherry Trees" - a nod to the two large, old cherry trees found by the vineyard. The Sangiovese grapes for this wine are planted on south-eastern facing slopes for maximum sun exposure and are harvested during the first week of October. The wine is fermented in stainless steel tanks and then aged in French oak for 12 months.

ABOUT THE VINEYARD

Romagna region is facing the north side of the Apennine mountains and if the soil is quite similar to Toscana, which is facing the south side, it takes in winter time the cold and fresh weather coming down from East Europe (which do not go over the mountains) which, together the Adriatic sea mild climate, supply Sangiovese wines with more elegance and rounded body (...the opposite of Toscana Sangiovese).

WINE PRODUCTION

Grape collection in bins (max 250 kg) followed by destemming-crushing and fermentation tanks filling. Vinification with the delestage technique and once the alcoholic fermentation is complete, the wine is moved in barriques of 350 liters (50% new) where the wine will age for 24 months. The use of 50% of second passage Barriques, allows to have a lower wood perception and in any case more attenuated, as the wood tannins are reduced compared to those of a new Barriques. The Ronco dei Ciliegi 1978 has been considered the first, if allow me the comparison, "Super-Romagna" wine!

TASTING NOTES

Deep ruby red leaning towards garnet in color, with notes of cherries and juniper flowers. On the palate, the wine is rich and spicy with a long finish.

FOOD PAIRING

Pair with roasted red meats, poultry and game.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ronco dei Ciliegi
Vineyard size:	7.5 acres
Soil composition:	Marl and limestone
Training method:	Cordon
Elevation:	1,320 feet
Vines/acre:	2,000
Yield/acre:	2.4 tons
Exposure:	Southeastern
Year vineyard planted:	1975; 2000
Harvest time:	October
First vintage of this wine:	1978
Bottles produced of this wine:	15,000-20,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	82-86 °F
Maceration technique:	Racking
Length of maceration:	15 days
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Tonneaux
Size of aging container:	350 L
Age of aging container:	One-Three years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	12 months

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ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.4
Residual sugar:	1.0 g/L
Acidity:	5.8 g/L
Dry extract:	28.0 g/L