

Lunaria

FORLÌ

INDICAZIONE GEOGRAFICA TIPICA

The **Lunaria** comes from new vineyards *Sauvignon Blanc* grapes of the Estate, started from 1985. This wine has both the typical characters of Castelluccio Sauvignon, and its own freshness and drinkability.

first produced vintage **1991**

grape varieties **100% Sauvignon blanc**

production area Modigliana, Forlì | "Ronco del Vento"
"Buco del Prete", "Ronco della Vedovella"
and "Ronco del Capriolo" Vineyards.

annual production 10.000 bts/750ml

vineyards general information Average altitude (asl): 250 - 500 mts | Soil: marly, with weaving away | Production per plant: 50 q.li/hectare.

winemaking process Fermentation in stainless steel tanks (18-20° C); maturation in bottle for 2 month in temperature controlled environment.

organoleptical characteristics **Color:** straw yellow, with metallic and green hints. **Bouquet:** refined, precise and well concentrated. Sweet and green at intervals, with a well defined hint of citrus fruits skin (particularly lime and grapefruit). **Taste:** dry, with reasonable body, sustained by an acidulous vein and almost spicy hot. An aromatic taste that returns as an after-bouquet, with already smelled perfumes. Good persistence.

matching food As aperitif; with appetizers and first courses of local cuisine; eggs or fish based dishes; fresh or slightly aged cheeses.



Packaging:

Boxes by 6 or 12 bottles/750 ml | Boxes by 12 bottles/375 ml

Castelluccio Azienda Agricola Srl

Via Tramonto 15 • Modigliana (FC) • Italy • Tel 0546 942486 • Fax 0546 940383

Sales Office: Tel. & Fax +39 0577 951046

info@ronchidicastelluccio.it • www.ronchidicastelluccio.it

Ronco del Re
FORLÌ
INDICAZIONE GEOGRAFICA TIPICA

When in **1975** we planted **Sauvignon Blanc** grape variety in **Castelluccio**, we thought of producing a great white wine that would follow the same wine making techniques, and hence maturation, as a red wine, so to develop those same complexities and characteristics Castelluccio ground and **Ronco del Re** micro-climate do show when meeting with *Sauvignon Blanc*. Ronco del Re is the wine that has brought Castelluccio prestige and pride, conquering top international acknowledgements since the 80s. A “gem” that – in all its complexity - expresses the terroir of the vineyard from which its name originates. Thick and gaudy in its yellow guise, it has mineral notes and very refined fragrances, between fruit and oak.

first produced vintage **1981**

grape varieties **100% Sauvignon Blanc**

production area Modigliana, Forlì | “Ronco del Re”
Vineyard.

annual production 2.000 bts/750ml

vineyards general information Average altitude (asl): 250 - 500 mts | Soil: marly, with weaving away | Production per plant: 30-40 q.li/hectare.

winemaking process Aged in new 350 litres Tonneau for about 10 months. Refining in bottle for further 10 months in a controlled temperature environment (17°C).

organoleptical characteristics **Color:** intense yellow with golden reflections. **Bouquet:** complex in which the fruit combines with a hint of tertiary evolution, where candied and exotic fruits prevail. **Taste:** similar to the bouquet, highly structured but well balanced, with an unusual long-lasting after-taste.

matching food It's a well suited wine for seafood, roasted and sauced shrimps and lobsters, cold and warm duck liver based dishes, aged and flavored cheeses.



Packaging:

Boxes by 6 bottles/750 ml | Boxes by 1 bottle/1,5 L

On request, wooden cases by 6 bottles/750 ml

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Le More

ROMAGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE

It's the expression of Castelluccio's **Sangiovese** from **Romagna DOC**. Very fruity, fresh and drinkable, with an unusual consistence in a wine of such a category. It's a lively wine, tasty and well balanced.

<i>first produced vintage</i>	1991
<i>grape varieties</i>	100% Sangiovese
<i>production area</i>	Modigliana, Forlì "Ronco Casone" and "Fregano" Vineyards.
<i>annual production</i>	70.000 bts/750ml
<i>vineyards general information</i>	Average altitude (asl): 250 - 500 mts Soil: marly, with weaving away Production per plant: 70 q.li/hectare.
<i>winemaking process</i>	Fermentation in stainless steel tanks; maturation in bottle for 2 month.
<i>organoleptical characteristics</i>	Color: intense ruby red, with light purple tones when young. Bouquet: clean and clearly defined bouquet, with little scent of raspberry and other berries concentrate. Taste: sapid, lively and well balanced; a long-lasting and fruity taste well matches the bouquet evoking fruits of the forest and berries.
<i>matching food</i>	Well structured, it's your classical "all meal" wine; it goes very well with flavored and tasty typical regional dishes, sauced poultry and red meat.



Packaging:

Boxes by 6 or 12 bottles/750 ml | Boxes by 12 bottles/375 ml | Boxes by 1 bottle/1.5 L

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Ronco dei Ciliegi
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It's one of the historical *Ronchi* of Castelluccio, produced from small and sparse Sangiovese grapes, grown at 350 mt. (1.050 fts above sea level) in the vineyard carrying the same name. It is a *toponym* linked to an easily identifiable element, visible from the access driveway: two huge Cherry trees (*Ciliegi*), that unmistakably break away from the bushes, almost as a border signal.

<i>first produced vintage</i>	1980
<i>grape varieties</i>	100% Sangiovese
<i>production area</i>	Modigliana, Forlì “Ronco dei Ciliegi” Vineyard.
<i>annual production</i>	20.000 bts/750ml
<i>vineyards general information</i>	Average altitude (asl): 250 - 500 mts Soil: marly, with weaving away Production per plant: 50 q.li/hectare.
<i>winemaking process</i>	Aged in 350 liters French Oak barrels for 12 months. Then in bottle for further 10 months.
<i>organoleptical characteristics</i>	Color: intense ruby red, with garnet tendencies. Bouquet: wide, rich and spicy, with hints of cherries and juniper. Taste: full, extremely harmonic and velvety, with the acidity well balanced with the tannins; the oak component is well proportioned to the wine's fruit.
<i>matching food</i>	Roasted red meats, noble poultry and game; important meat based dishes, regional cuisine dishes.



Packaging:

Boxes by 6 bottles/750 ml | Boxes by 1 bottle/1,5 L
On request, wooden cases by 6 bottles/750 ml

Ronco delle Ginestre
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Ronco delle Ginestre is shaped as a basin, as a small amphitheatre overlooking the valley. It is situated at an altitude of about 300 mts, it has a very steep slope and it is surrounded by broom bushes and olive groves. **Ronco delle Ginestre is the first Castelluccio Sangiovese based wine.** An only clone, selected in the '70s, with small bunch of grapes, small grapes with thick skin. Factors as these that in most cases allow to reach an optimal level of maturation. Strong, powerful and sober, Ronco delle Ginestre is son of this harsh land, generous and wild that climbs the surrounding *Tosco-Romagnolo* mountains.

<i>first produced vintage</i>	1981
<i>grape varieties</i>	100% Sangiovese
<i>production area</i>	Modigliana, Forlì “Ronco delle Ginestre” Vineyard.
<i>annual production</i>	5.000 bts/750ml
<i>vineyards general information</i>	Average altitude (asl): 250 - 500 mts Soil: marly, with weaving away Production per plant: 40 q.li/hectare.
<i>winemaking process</i>	Aged in 350 liters new French Oak Tonneau for 12 months. Then in bottle for 10 months more.
<i>organoleptical characteristics</i>	Color: intense ruby red, almost impenetrable. Bouquet: complex, strong and with good persistence of wooden barrel maturation: vanilla, toast, coffee. Taste: well structured, extremely harmonic, with long-lasting taste.
<i>matching food</i>	Roasted red meats, game, <i>Fiorentina</i> steak, stew, lamb, goat and aged cheeses. ...As meditation wine.



Packaging:

Boxes by 6 bottles/750 ml | Boxes by 1 bottle/1,5 L
On request, wooden cases by 6 bottles/750 ml

MASSICONE

FORLÌ

INDICAZIONE GEOGRAFICA TIPICA

This great **Cabernet Sauvignon** comes from a historical vineyard named *Ronco Poggiolo*. Various tastings and tests convinced us of the ideal *marriage* with the small grape **Sangiovese** from "**Ronco delle Ginestre**". It is the fruit looked for and wanted from all of us; the reward of nature, this time generous beyond all expectations for such a passionate commitment.

first produced vintage **2000**

grape varieties **50% Cabernet Sauvignon, 50% Sangiovese**

production area Modigliana, Forlì | "*Ronco Poggiolo*" and "*Ronco delle Ginestre*" Vineyards.

annual production 7.000 bts/750ml

vineyards general information Average altitude (asl): 250 - 500 mts | Soil: marly, with weaving away | Production per plant: 50 q.li/hectare.

winemaking process The Cabernet Sauvignon ages in 225 litres new barriques, while the Sangiovese ages in 350 litres new barriques for 12 months. Then in bottle for 10 months more.

organoleptical characteristics **Color:** intense ruby red. **Bouquet:** it introduces itself with typical Cabernet bouquet, then it releases scents of violet, rose, ripe fruit, spices and cocoa. **Taste:** definitely smooth impact, fine and wrapping tannins. Rich in extract, has a long lasting final with a strong personality.

matching food Perfect with red meat, games and pasta with red and spice sauces. Excellent with aged cheeses and bold soups.



Packaging:

Boxes by 6 bottles/750 ml | Boxes by 1 bottle/1,5 L

On request, wooden cases by 6 bottles/750 ml

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Olio d'Oliva Extra Vergine dei Ronchi di Castelluccio

The Estate olive trees are located between Ronco delle Ginestre and Ronco dei Ciliegi and under Poggiolo, before the chestnuts orchard.

These 350 Olive trees of at least two hundred years old and give a high-quality production and the olives handpicked and then, cold and soft pressed.

For its excellence aromas and flavors, our Olive Oil has always helped to "establish" the Brisighello, a famous Olive Oil throughout the world.

Packaging:

Boxes by 6 bottles/750 ml



Grappa di Sangiovese dei Ronchi di Castelluccio

From the still wet grape skins a high class liquor is distilled of a great class that keeps intact the aroma and structure characteristics present in our wines.

Soft, smooth flavor, with great balance, frank and delicate, this Grappa is the sublimation of olfactory notes of our fresh Castelluccio's Sangiovese grape marc.

To be served fresh, around 12° C (54° F).

Packaging:

500 ml bottle in single box, in box of 6 bottles

