

Ronco dei Ciliegi
FORLÌ
INDICAZIONE GEOGRAFICA TIPICA

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