

Ronco delle Ginestre
FORLÌ
INDICAZIONE GEOGRAFICA TIPICA

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