

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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