

Cumaro Conero Riserva DOCG


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Marche, Conero Riserva DOCG
Winery	Umani Ronchi

Technical Data

Grape Varieties	Montepulciano
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification The grapes are destemmed and lightly pressed, then fermented at 27-29°C in steel fermentation tanks for 12-14 days with natural yeasts. Subsequently, the wine moves on to the malolactic fermentation stage.

Ageing 12-14 months in 225 litre oak barriques. After bottling, ageing continues in a temperature-controlled environment, for about 6-8 months in the bottle before release.

Description

In Brief The name “Cumaro” is a tribute to Mount Conero, “komaros” in Greek, which means ‘arbutus’: an ever-green shrub which grows freely in its woodlands.

The vineyard from which Cumaro originates is situated on the edge of the municipality of Osimo, facing south-east, at a height of about 150-200 meters above sea level. The terrain, which started out as marine formations from the Pleiocene-Pleistocene era, consists of very deep, chalky loam soils.

Tasting notes Deep ruby red wine with a bouquet of ripe plum, blackcurrant, and morello cherry, complemented by spicy notes of black pepper, vanilla, and tobacco. It has a soft, enfolding mouthfeel with smooth tannins and a dry, elegant finish.

Food Pairing Particularly suitable for rare-cooked red meat, game birds, and mature cheeses.

Notes

