

San Lorenzo Rosso Conero DOC


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Marche, Rosso Conero DOC
Winery	Umani Ronchi

Technical Data

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

Vinification	The grapes are destemmed and lightly pressed, then undergo maceration for 10 to 12 days in stainless steel fermentation vats. As soon as the alcoholic fermentation is over, the wine undergoes malolactic fermentation.
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Ageing	About 50% is aged in 5000-8000 litre oak casks, and the rest in barriques (third or fourth passing), for a period of about 12 months, followed by 6 more months in the bottle.
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Description

In Brief	San Lorenzo takes its name from the vineyard of the same name in the municipality of Osimo from which it originates. It is a wine that expresses all the potential of the combination between its terroir and the Montepulciano variety. These characteristics are augmented by the contribution from the oak casks which are kept in the picturesque cave at Osimo, in which San Lorenzo is aged.
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Tasting notes	Brilliant ruby red colour with garnet tints. The nose is sweet, predominantly fruity, with typical notes of morello cherry. Rich and pulpy in the mouth, flavourful and pleasantly harmonious, with silky tannins. The long finish is austere and intensely fruity.
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Food Pairing	Particularly suitable for stuffed pasta, grilled dishes, roasted pork, game and braised dishes, as well as a rich cheeseboard of mature and tangy cheeses.
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Notes

