



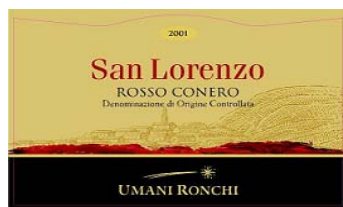
### "PELAGO" MARCHE I.G.T.

- Cabernet Sauvignon 50%, Montepulciano 40%, Merlot 10%
- Blend developed by world-famous enologist Giacomo Tachis, the creator of Sassicaia
- The name "Pelago" derives from the ancient Italian word for "deep blue sea" since the vineyards are located near the coast
- Hand selection of grapes from a small vineyard. After 15 days of fermentation, aging in new barriques for 14 months and then finished in the bottle for an additional 12 months
- The world's Best Red Wine (International Wine Challenge - London 1997), chosen ahead of 6,750 wines from around the world, including Chateau Latour, Opus One and the best from Italy



### "CUMARO" CONERO RISERVA D.O.C.G.

- 100% Montepulciano from the single-vineyard "San Lorenzo"
- The name "Cumaro" derives from the ancient Greek word for "Conero"
- Malolactic fermentation followed by aging in barriques for 16 months and refining in the bottle for an additional 7 months
- Very limited production and allocation. Produced only in great vintage years



### "SAN LORENZO" ROSSO CONERO D.O.C.

- 100% Montepulciano from the single-vineyard "San Lorenzo"
- Malolactic fermentation followed by aging in oak barrels for 18 months. 20% aged in barriques. Refining in bottle for 6 months
- Round and medium-bodied, garnet with black tinges, intense, vinous, long finish
- Should be marketed as single vineyard Montepulciano from Le Marche



### "FONTE DEL RE" LACRIMA DI MORRO D'ALBA D.O.C.

- 100% Lacrima from the Morro d'Alba district
- When fully matured a 'tear' (lacrima in Italian) of juice is shed from the grapes
- Vinous, intense and aromatic; hints of roses, violets and fresh fruit; jammy and ripe
- Stainless steel vinification to enhance the unique freshness and aromatics of this grape variety



### "MONTIPAGANO" MONTEPULCIANO D'ABRUZZO D.O.C.

- 100% Montepulciano from the Colline Teramane area
- Wine made with organic grapes
- New release from the estate recently purchased in Abruzzo
- Fruity red with delicate structure and hints of berries, leather and cherries



### "JORIO" MONTEPULCIANO D'ABRUZZO D.O.C.

- 100% Montepulciano, single-vineyard from the Abruzzo Region
- Umani Ronchi found a premier vineyard in the adjacent region of Abruzzo on one of the highest altitudes in the Chieti province and took the opportunity to produce an ideal food wine of deep red color, medium body and attractive flavor
- Malolactic fermentation and then aging in Slavonian Oak barrels for 11 months



### "PODERE" MONTEPULCIANO D'ABRUZZO D.O.C.

- 100% Montepulciano
- From selected grapes grown in the hills of the Abruzzo Region, which lies alongside the Adriatic Sea just south of Le Marche
- Fermentation in steel tanks, followed by prefermentative cold maceration (a.k.a. cold soak), malolactic fermentation and then refinement in the bottle for 2-3 months
- The color is ruby red with purple reflections
- Rich aromas of spice, plum and violets. Hints of berries and jam on the palate



### "SERRANO" ROSSO CONERO D.O.C.

- 85% Montepulciano, 15% Sangiovese
- Malolactic fermentation and aging for 6 months in stainless steel vats
- The Sangiovese adds structure to the typical fruitiness of Montepulciano
- Accompaniment: pasta, light sauces, roasted chicken, roasted veal



### "PLENIO" VERDICCHIO CLASSICO D.O.C. RISERVA

- 100% Verdicchio from the single-vineyard "Villa Bianchi" in Moie di Maiolati
- A six-time consecutive winner of the prestigious "Tre Bicchieri" award from Gambero Rosso – Vini d'Italia
- The name "Plenium" is Latin for round, complete and ample. The Riserva category was recently introduced for Verdicchio aged for at least 24 months
- Great care is used during harvest: the grapes are handpicked, collected in small baskets, and softly pressed
- 30% of the must ferments in new Allier and Tronçais barriques and is assembled in the month of March with the rest of the wine, fermented in stainless-steel tanks at controlled temperature
- After malolactic fermentation, the wine ages in vitrified concrete vats for 12 months with lees contact, and refines in the bottle for one year



### "CASAL DI SERRA" VERDICCHIO CLASSICO SUPERIORE D.O.C.

- 100% Verdicchio, single vineyard
- A "Tre Bicchieri" winner from the Gambero Rosso, the most prestigious award in Italy
- The grape yield of this vineyard is less than one half of the typical Verdicchio yield. When slightly over ripe the grapes are hand picked and then carefully selected
- Fermentation in temperature controlled stainless steel vats, followed by malolactic fermentation
- Intense and vivid, similar in texture to a fine Chardonnay, ripe and tropical fruit nose, ideal with fish dishes



### "VELLODORO" PECORINO TERRE DI CHIETI I.G.T.

- 100% Pecorino Grape
- Pecorino means 'grape of the sheep' because of the strong link between farming and grape growing in Abruzzo
- Almost disappeared in the 90s, Pecorino was recently rediscovered
- Good acidity with mineral notes; hints of white flowers, citrus and sage



### "EXCLAMATION POINT" VERDICCHIO CLASSICO D.O.C.

- 100% Verdicchio, estate bottled
- After being softly pressed, the must ferments for 15 days at controlled temperature
- The wine is then kept in stainless steel vats up to the time of its bottling
- Straw yellow color with greenish and brilliant reflections
- Bouquet is fresh, fragrant, and delicate
- On the palate it is dry, with notes of almond, and the typical acidic finish of Verdicchio



### "EXCLAMATION POINT" SANGIOVESE MARCHE I.G.T.

- 100% Sangiovese, estate bottled
- Malolactic fermentation and aging in oak casks for 7 months before refining in the bottle for 3 months
- The vineyards are located in the province of Ancona, and are trained with the traditional "guyot" rearing method
- Ruby red color with purple reflections
- The nose is net, fragrant, with hints of blackberries and plums



### "EXCLAMATION POINT" MONTEPULCIANO ABRUZZO D.O.C.

- 100% Montepulciano
- From selected grapes grown in the hills of the Abruzzo Region, which lies alongside the Adriatic Sea just south of Le Marche
- Fermentation in steel tanks, followed by prefermentative cold maceration (a.k.a. cold soak), malolactic fermentation and then refinement in the bottle for 2-3 months
- The color is ruby red with purple reflections
- Rich aromas of spice, plum and violets. Hints of berries and jam on the palate

