



CAMPO SAN GIORGIO

Conero Riserva DOCG

Vine Variety

Montepulciano 100%

First Year of Production

2009

Area of Production

Conero, Marche

The Conero Riserva Campo San Giorgio stands out as the most important experience of Umani Ronchi history in handling with excellence the Montepulciano grape from the Conero area. The chosen name is the name of the exact piece of land in the Osimo region from where the wine hails: land that is clearly distinguished, after some experimental harvests, for its unique character. Finding its roots in a long family tradition, the label finds its inspiration on the design of Rosso Conero of the 1970s, representing the vines, the Camerano village, and the Mount Conero. The goal is to enhance a wonderful terroir, and the result is a great Montepulciano able to combine strength, depth, terroir, elegance, and harmony.

GENERAL CHARACTERISTICS

Vineyard

The vineyard of Campo San Giorgio is planted with vines that are an average 15-year-old. It faces southeast at an altitude of about 500 feet above sea level. The terrain, dating back to marine formations from the Pleiocene-Pleistocene era, consists of deep and particularly calcareous soils. The vineyard is only 2.5 acres planted at a density of 3,200 plants per acre. The distance between rows is 8.9 feet. The bush-trained vines, kept within strict limits by very close pruning and targeted thinning, aim to reach a production of about 1.1-1.7 lbs of fruit per plant and have a yield of 1.5-2 tons per acre.

Harvest

The grapes are picked by hand and collected and transported in boxes. The harvest, strictly connected with the climatic trends, does not normally begin before October 20th, when the grapes have reached peak condition with an advanced degree of phenolic ripeness.

Vinification

The grapes are destemmed but not crushed, then fermented at 82-86°F in steel fermentation tanks for 14-16 days on natural yeasts. After the malolactic fermentation, the wine is aged in new oak *barriques* for a period of 12-14 months and then a further six months in *tonneaux* of 2nd and 3rd passage. After bottling, Campo San Giorgio is left to age a further 8-10 months in a temperature-controlled environment.

TASTING SUGGESTION

Serving Glass

A large glass with a fairly broad body. This allows the correct oxygenation of red wines that have had long aging in bottle and whose tannins have taken on a softer character. These wines are developing complex tertiary aromas that will be well-concentrated in the narrower opening of the glass.

Pairings

A fine companion to elaborate and flavorful dishes based on red meat, game, or mature and spicy cheeses.

Ideal Serving Temperature

61-64°F