



RONCOTTO

VINTAGE
2018

TYPE
Red, aged 24 months in barrique

COLOUR
Ruby red, tending to garnet with age

GRAPES
Nebbiolo, Croatina, Sangiovese, Cabernet S., Barbera, Ughetta di Canneto, Uva Rara and 8th secret grape

ALCOHOL
15,5% vol

NOSE
Intense ripe fruit, jam and spices

PALATE
Balanced, harmonic, complex, fairly tannic, great texture and long persistence

FOOD SUGGESTIONS
First and second tasty dishes, braised beef, grilled meat, game, seasoned cheeses

SERVICE
Open 1 hour in advance and serve at 18-20 °C in large glasses, like ballons

CELLARING
15+ years

NOTES
Non filtered, presence of lees is a natural process and it is an indication of a genuine product

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Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have superior grapes quality.

Climate

Because of a very dry and warm Winter, the vegetative season started early. April and May were cold and dry, so the vines slowed down growth and the water supply of the land was restored. Very hot July and August, also characterized by some thunderstorms, favored a regular ripening of the grapes. Day time / night time heat excursion was strong during the last weeks before the harvest, ripening was excellent and grapes at the same time maintained freshness.

Harvest

Harvesting is strictly manual and performed at the optimal point of maturation and only the best grapes are transformed in wine. The harvest started on the average of previous years on September 16th with Croatina and ended on September 20th with Nebbiolo, two weeks in advance of the average of previous years. Grape ripening was optimal for its aromatic and tasteful components.

Vinification

Crushed fresh and healthy grapes, separated vinification for the different grapes according to the day of harvest, regular fermentation punching down skins or pumping over 1-2 times a day. Alcoholic fermentation took place in stainless steel tanks at a temperature between 24 and 30 °C, racking after about a month. During winter the wines are pumped into oak barrels for first step of aging, which lasted 12 months. Then wines are mixed and aged for other 12 months in barriques, followed by further aging in stainless steel and finally bottle.