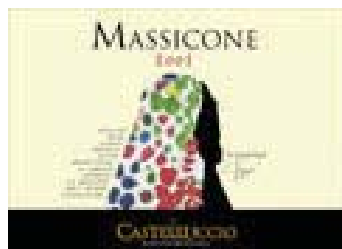




"MASSICONE" ROSSO DI FORLI' I.G.T.



- 50% Cabernet Sauvignon of the Ronco Poggiolo vineyard and 50% Sangiovese of the Ronco delle Ginestre vineyard
- The Cabernet Sauvignon is aged in new barriques while the Sangiovese is aged in new 350 liter barrels for about 12 months
- Marvelous wine of great complexity that represents a turning point in the life of this young and successful estate
- Received the Three Glass award from "Gambero Rosso Vini d'Italia"
- Alcohol: 13% by volume
- Accompaniment: Perfect with grilled meats, aged cheeses and hearty soups

"RONCO DEI CILIEGI" SANGIOVESE ROSSO DI FORLI' I.G.T.



- 100% Sangiovese from the single vineyard "Ronco dei Ciliegi"
- The name is linked to an easily identifiable landmark: two large cherry trees (ciliegi) that rise from the surrounding bushes
- Altitude of about 320-340 meters, with very unique micro-climate
- Two different Sangiovese clones planted in this "Ronco": in the lower area the variety with sparse bunches and small grapes that is also planted in the "Ronco delle Ginestre" vineyard; in the upper area, a larger, darker and more intense clone
- Fermentation in stainless steel tanks followed by aging in 350-liter barrels for 12-18 months (1/3 Allier, 1/3 Tronçais, 1/3 Vosges)
- Intense ruby red, with garnet reflections, rich and spicy, with hints of cherries and juniper. The taste is full, extremely harmonic and velvety, the acidity well balanced with the tannins; the oak component is well proportioned to the wine's fruit
- Alcohol: 13.5% by volume
- Accompaniment: Roasted red meat, poultry, game

"RONCO DELLE GINESTRE" SANGIOVESE ROSSO DI FORLI' I.G.T.



- 100% Sangiovese from the single vineyard "Ronco delle Ginestre", the first Sangiovese vineyard planted by Castelluccio, back in 1975
- "Ginestra" is a typical plant of the Mediterranean bush a.k.a. "Spanish broom"
- Altitude of about 300 meters, with very unique micro-climate
- Fermentation in stainless steel tanks followed by aging in barrique and 350-liter barrels for 14-20 months (1/3 Allier, 1/3 Tronçais, 1/3 Vosges)
- The Sangiovese clone used is the same planted in the lower "Ronco dei Ciliegi" vineyard and yields small and sparse bunches, with small fruit and thick skin, factors that are usually needed for high-quality wines
- Complex, strong and with strong sensation of wood aging, vanilla, toast, and coffee. Well structured, and extremely harmonic
- Alcohol: 13.5% by volume
- Accompaniment: Roasted meats, game, "Florence-style" beef steak, braised beef, and lamb dishes



"LE MORE" SANGIOVESE DI ROMAGNA D.O.C.



- Estate bottled, 100% Sangiovese from the vineyards in Ronco Casone and Fregnano
- Fermentation and maturation take place in stainless steel tanks
- Represents the true expressions of the "Sangiovese di Romagna" whose main characteristics are fruitiness, and freshness
- Pleasant, lively and well balanced; a long-lasting and fruity taste well matched with the bouquet
- Clean and clearly defined bouquet, with a little scent of raspberry and other concentrated berries
- Accompaniment: Pasta, grilled meats, cheeses

"LUNARIA" SAUVIGNON BIANCO DI FORLI' I.G.T.



- Estate bottled, 100% Sauvignon Blanc from the vineyards in Ronco del Vento, Buco del Prete, Ronco della Vedovella, Ronco de Capriolo
- Two separated wine-making processes are used: a first part, obtained from the oldest vines, ferments and ages in small wooden barrels to develop personality; a second part, obtained from the younger vines ferments and ages in stainless steel tanks, to supply the fresher, fruitier components
- The two parts are combined and refinement in the bottle follows
- Hint of citrus fruits (particularly lime and grapefruit)
- Dry, aromatic, with reasonable body sustained by good acidity and almost spicy hot
- Alcohol: 12.5% by volume
- Accompaniment: Best as an aperitif with starters, fish or egg based dishes, fresh cheeses